

Cornell Cooperative Extension Schoharie and Otsego Counties

Schoharie County

173 South Grand St Cobleskill, NY 12043 518.234.4303 518.296.8310 Fax: 518.234.4305 schoharie@cornell.edu

Otsego County 123 Lake St Cooperstown, NY 13326 607.547.2536 Fax: 607.547.5180 otsego@cornell.edu

> Oneonta Outreach 31 Maple St Oneonta, NY 13820 607.433.2521 Fax: 607.436.9682

cceschoharie-otsego.org

Cold Cream of Vegetable Soup

Ingredients:

1 (10 ½ -ounce) can cream of celery soup concentrate ¼ cup 1% milk ½ cup light sour cream 2 medium carrots, sliced ½ red bell pepper 1 small zucchini ½ small onion 1 small tomato

Makes 4 servings - 41% calories from fat

Nutri			013
Serving Size Servings Per			
oorvinge r ei	Jonding		
Amount Per Ser	ving		
Calories 110) Cald	ories fron	n Fat 50
		% Da	ily Value'
Total Fat 5g			8%
Saturated Fat 3g			15%
Trans Fat	0g		
Cholesterol 15mg			5%
Sodium 400mg			17%
Total Carbo	hydrate	1 4 g	5%
Dietary Fiber 2g			8%
Sugars 5g			
Protein 3g			
_			
Vitamin A 12	0% • \	Vitamin (C 60%
Calcium 8%	• •	ron 2%	
*Percent Daily Va			
diat. Your daily vi depending on yo			ower
action and on to	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium Total Carbohydra	Less than	2,400mg	2,400mg 375g
Dietary Fiber	ne -	300g 25g	3/6g 30g

Instructions:

1. Place half can of soup and sour cream in blender and puree with $\frac{1}{2}$ the vegetables. Pour mixture into a bowl, set aside.

2. Repeat with remaining of the soup, sour cream and ¹/₄ cup milk and vegetables. Add to bowl and mix well.

3. Pour into soup bowls and top with a sprig of fresh parsley



Revised July 2021

Cornell Cooperative Extension is an employer and educator recognized for valuing AA/EEO, Protected Veterans, and Individuals with Disabilities and provides equal program and employment opportunities.