

Valentine Tomato Pasta Soup



Ingredients

19 oz tomato basil sauce canned
0.3 cup vermicelli (2-inch pieces)
0.3 cup water
2 slices bread whole wheat white toasted
1 serving processed cheese food

Equipment

Ш	sauce pan
	cookie cutter

Directions

In 2-quart saucepan, mix soup, vermicelli and water. Cover; cook over medium heat until soup
comes to a boil. Reduce heat to medium-low; cover and simmer 6 minutes, stirring
occasionally, until vermicelli is of desired doneness.
Meanwile, with 2 1/2- to 3-inch heart-shaped cookie cutter, cut shape from each toasted bread slice.
Top centers of individual servings of soup with toast hearts. With aerosol can of cheese spread, pipe "I" on left side of heart and "U" on right side of heart.

Nutrition Facts

protein **9.22%** 📕 fat **17.68%** 📙 carbs **73.1%**

Properties

Glycemic Index:77.35, Glycemic Load:25.92, Inflammation Score:-8, Nutrition Score:11.53913047602%

Nutrients (% of daily need)

Calories: 410.42kcal (20.52%), Fat: 7.84g (12.06%), Saturated Fat: 1.39g (8.7%), Carbohydrates: 72.92g (24.31%), Net Carbohydrates: 61.99g (22.54%), Sugar: 20.64g (22.93%), Cholesterol: 0.5mg (0.17%), Sodium: 1220.24mg (53.05%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 9.2g (18.4%), Fiber: 10.93g (43.72%), Manganese: 0.79mg (39.72%), Vitamin A: 1621.49IU (32.43%), Potassium: 944.31mg (26.98%), Selenium: 13.28µg (18.97%), Vitamin C: 12.93mg (15.67%), Calcium: 145.03mg (14.5%), Iron: 2.56mg (14.21%), Phosphorus: 122.89mg (12.29%), Vitamin B1: 0.12mg (8.12%), Magnesium: 26.72mg (6.68%), Vitamin B3: 1.33mg (6.64%), Zinc: 0.8mg (5.33%), Copper: 0.1mg (4.95%), Vitamin B6: 0.07mg (3.33%), Folate: 12.98µg (3.25%), Vitamin B2: 0.05mg (3.2%), Vitamin B5: 0.21mg (2.14%), Vitamin K: 2.2µg (2.09%), Vitamin E: 0.16mg (1.03%)