Spicy Chilled Tomato Soup

Ingredients

- 1½ cups tomatoes
- 1 tablespoon apple cider vinegar
- 1 tablespoon lemon juice
- 1 tablespoon green onion, sliced
- 1 clove of garlic, crushed and minced
- Dash of mustard powder
- 3 leaves fresh basil, rolled and minced
- Pinch of cayenne pepper
- Sea salt and fresh ground black pepper to taste.

Directions

- 1. Combine tomatoes, vinegar, lemon juice, and spices.
- 2. Puree in a food processor.
- 3. Chill for 1 hour before serving.





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Makes 2 servings (1 vegetable) 3 grams protein

0 fat 55 calories