



Gazpacho Andaluz

4-6 servings

INGREDIENTS

- 3 pounds tomatoes, peeled and seeded
- 1 medium red pepper, seeded
- 1 small jalapeno, seeded and veined (optional)
- 1 medium red onion
- 1 medium cucumber, peeled and seeded
- 1 large clove garlic
- 1/4 cup red wine or cider vinegar
- 1/4 cup olive oil
- Salt & pepper
- 1 lemon
- Fresh basil, parsley, dill or cilantro

DIRECTIONS

1. Wash all vegetables well under cold running water.
2. Prep all vegetables. Peel & seed tomatoes, quarter halves and set aside (preserving as much juice as possible). Remove core & seeds from red pepper, cut into 1/2 inch chunks. Remove core, seeds & veins from jalapeno to tone down the heat, small dice, add as much or as little as you like. Peel red onion, halve, large dice. Peel & seed medium cucumber, large dice. Chop garlic.
3. Combine prepped vegetables with vinegar and blend until smooth using a blender, food processor or immersion blender. Taste and season with salt & pepper. Once smooth add olive oil slowly, blending well. Soup should thick but not too thick, add cold water 1 tablespoon at a time if needed. Chill for 2 hours or overnight to allow flavors to develop.
4. Before serving, garnish with pan toasted bread cubes or croutons, chopped herb of your choice and a few drops of olive oil. Serve chilled with lemon wedges.

Chef's Tip: Add a dollop of sour cream or crème fraiche before serving. Vegetables may also be reserved and fine diced for garnish.



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