

# GAZPACHO



## SERVING SIZE

4



## INGREDIENTS

### ITEM

English Cucumber, Peeled and Chopped  
Ripe Tomatoes, Chopped  
Fresno Chiles or Red Bell Pepper, Stemmed  
and Seeded  
Small Red Onion, Rinsed  
Garlic Cloves  
Chopped Fresh Cilantro, Plus More for Garnish

### QUANTITY

1  
2½ Lb.  
2 or 1/2  
  
¼  
2  
¼ Cup

### ITEM

Sherry Vinegar or Red Wine Vinegar  
Extra Virgin Olive Oil, Plus More for Drizzling  
Sea Salt  
Freshly Ground Black Pepper  
Cherry Tomatoes, for Garnish  
Fresh Herbs (e.g., Parsley or Basil), for Garnish

### QUANTITY

3 Tbsp.  
½ Cup  
1¼ Tsp.  
¼ Tsp.



## PREPARATION

- In a high-speed blender, combine chopped cucumber, tomatoes, chiles (or bell pepper), red onion, garlic, and cilantro. Blend until smooth.
- Add sherry vinegar, olive oil, sea salt, and black pepper. Blend again until fully incorporated and creamy.
- Transfer gazpacho to a container, cover, and chill in the refrigerator for at least 2 hours to allow flavors to develop.
- Stir well before serving. Pour into bowls and garnish with halved cherry tomatoes, fresh cilantro, and a light drizzle of olive oil.
- Serve and Enjoy!