



GAZPACHO

INGREDIENTS

- 4 medium tomatoes, diced
- 1 cup tomato juice or V8 juice
- 1 cup cucumber, seeded and diced
- 1 red bell pepper, diced
- ½ cup red onion, diced
- 1 small jalapeno, seeded and minced
- 1 can small white beans, rinsed well
- 1 medium garlic clove, minced
- 2 limes: 1 juiced, 1 cut into wedges
- 2 teaspoons balsamic vinegar
- 2 teaspoons vegan Worcestershire sauce
- ½ tsp ground cumin
- 1 tsp kosher salt (optional)
- ¼ tsp ground black pepper
- ¼ tsp ground black seed/black cumin (optional)
- 2 tbsp fresh cilantro
- 2 tbsp fresh basil
- 1 avocado, cubed

WATERMELON GAZPACHO

To make Watermelon Gazpacho:

- Add 4 cups of watermelon.
- Leave out the V8 juice and beans.
- Substitute red wine vinegar for the balsamic vinegar.

DIRECTIONS

1. Combine everything together except half the cilantro/basil leaves, avocado, and lime wedges.
2. Puree 2 cups of the soup and add back in or use an immersion blender to partially puree the soup to add thickness.
3. Garnish with fresh cilantro or basil, cubed avocado, and a wedge of lime.

