

Food Babe's Cup O' Gazpacho



Prep Time:	Cook Time:	Total Time:	Serves:
15 mins	0 mins	15 mins	8

<https://foodbabe.com/cup-o-gazpacho>

Ingredients:

- 5 cups fresh tomatoes, diced
- 1/3 cup fresh lime juice
- 1 jalapeño pepper, seeded and minced
- 1 teaspoon garlic clove, minced
- 1 tablespoon fresh chives, diced
- 1 tablespoon fresh basil, chopped
- 2 teaspoons balsamic vinegar
- 1/2 teaspoon ground cumin
- 1/2 teaspoon sea salt
- 1 large seedless cucumber, diced
- 1 green bell pepper, diced
- 1/4 cup red onion, diced

Instructions:

1. Place 1 cup of diced tomatoes, lime juice, jalapeno, garlic, herbs, spices and salt in food processor or high speed blender to make the base of the soup – puree until smooth.
2. Add the rest of the diced tomatoes, cucumbers, bell peppers, and red onion to base and stir well to combine.
3. Refrigerate for a few hours to allow time for the vegetables to absorb all the flavors.
4. Serve with diced avocado and celery sticks on top (optional).

Notes:

- Please note all ingredients are organic