

# GAZPACHO

## INGREDIENTS:

- 2½ pounds fresh tomatoes
- 1 medium cucumber
- 1 medium red or green pepper
- 1 small sweet yellow or red onion
- 1 clove garlic
- 2 tablespoons sherry vinegar
- ¼ cup extra virgin olive oil
- ¾ teaspoon fine sea salt
- ⅛ teaspoon freshly ground black pepper, plus more for garnish
- ½ cup water (not needed if using tomatoes with high water content)



## DIRECTIONS:

1. Slice off and dice a few tablespoons of each tomato and cucumber to use for garnish; set aside.
2. Roughly chop the remaining tomatoes, cucumber, pepper, onion, and garlic. Combine chopped vegetables with vinegar in a blender or food processor and purée until smooth. Add more vinegar, 1 teaspoon at a time, if more acidity is needed, and water, 1 tablespoon at a time, if more liquid is needed.
3. Add the oil, salt, and pepper and purée briefly to incorporate. Transfer to a glass or ceramic container, cover, and refrigerate for at least 30 minutes. Serve chilled. Garnish with chopped tomatoes, cucumber, and additional black pepper, if desired.

40 MINUTES | SERVES 6

### Nutrition Facts

136 calories | 10g fat | 2g saturated fat | 299mg sodium  
| 13g carbohydrate | 3g fiber | 8g sugar | 2g protein