

## August Harvest Gazpacho

PREP TIME: 10 minutes

TOTAL TIME: 15 minutes

Servings: 4



### Ingredients

4 cups diced tomatoes (any variety)

1 large bell pepper (we used green)

1/4 sweet onion

1 large or 2 small cucumbers

2 cloves garlic

1 inch jalapeño pepper

1 Tbsp extra virgin olive oil

2 tsp balsamic vinegar

1/2 tsp sea salt

1/3 tsp cracked black pepper

Optional garnish: fresh basil

1. Rough chop onion, garlic, bell pepper, tomatoes, cucumber, and jalapeño pepper. Start by adding the onion, garlic, and jalapeño to a food processor. Pulse until minced. Add the bell pepper and pulse until finely chopped. Next add cucumber and tomatoes and do the same.\*

2. Once all vegetables are chopped to preferred texture mix in olive oil, balsamic vinegar, sea salt, and cracked black pepper. Garnish as you like and serve finished gazpacho at room temperature. Gazpacho can be stored in the fridge for up to five days – bring to room temperature before serving and add water (plus sprinkle of salt) to thin as needed.

\* By adding each component of the soup one at a time to the food processor you are able to create a variety of textures in your finished product - if you were to add all the ingredients to the food processor at the same time you would end up with a pureed vegetable soup. For this recipe, we prefer a textured gazpacho.