

Quick and Easy Gazpacho

Notes:

- Cold Soup
- Using traditionally Mediterranean vegetables
- Can chop tomatoes yourself, but for convenience, use canned

Prep Time: 15 mins

Cook Time: 2 mins (blend)

Servings: 8

Ingredients:

- 4 Cups Tomato Juice (or 2 boxes of 17.6oz Pomi Brand Tomato Sauce)
- 2 Cups Chopped Tomatoes
- 1/2 Cup Extra Virgin Olive Oil
- 2 Green Onions/Scallions, chopped
- 2 Limes, juiced
- 2 Cloves Garlic, mashed
- 1 Red Onion, minced
- 1 Green Bell Pepper, minced
- 1 Cucumber, chopped
- 1 Small Jalapeño, diced
- 1/2 Cup Fresh Basil, chopped (plus 5 more leaves for garnish)
- 1 Tablespoon Balsamic Vinegar
- 1 Tablespoon Worcestershire Sauce
- 1 teaspoon Dried Rosemary
- 1 teaspoon Kosher Salt
- 1/2 teaspoon Fresh Cracked Pepper

Instructions:

In a blender or food processor, combine all ingredients. Blend until combined, but still a bit chunky.

Garnish with basil ribbons and your favorite salty cheese, if using. Enjoy!