



Spanish Gazpacho

Recipe By SUZY NEAL

SERVES: 6

INGREDIENTS:

- ☐ 2 lbs. tomatoes, quartered
- ☐ ½ small sweet onion, roughly chopped
- ☐ 1 green bell pepper, seeded, roughly chopped
- ☐ 1 clove garlic
- ☐ 1 small cucumber, peeled, roughly chopped
- ☐ ¼ cup red wine vinegar
- ☐ ½ cup water
- ☐ ½ cup extra-virgin olive oil, plus additional for serving
- ☐ 1 slice rustic bread, stale, roughly chopped
- ☐ ¾ tsp. sea salt
- ☐ rustic bread, for serving

DIRECTIONS:

- ☐ 1. Place all the prepared vegetables in a blender, reserving a little of the bell pepper and cucumber for garnish. Add the vinegar, water, olive oil, bread, and salt. Blend until smooth. If you prefer a thinner gazpacho, blend in a little additional water.
- ☐ 2. Taste and add more salt if desired. Pour into a glass jar or pitcher, cover, and refrigerate for several hours to chill and allow the flavors to blend. When ready to serve, stir well and serve in bowls or glasses, garnished with reserved chopped bell pepper, cucumber, onion, and a drizzle of olive oil. Serve with rustic bread.

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