



# GAZPACHO

## INGREDIENTS

- 2 1/2 lb. fresh tomatoes
- 1/2 small red or white onion
- 2 small or 1 medium cucumber, peeled, seeds removed
- 1 large red bell pepper, seeds and ribs removed
- 1/2 jalapeño pepper, seeds and ribs removed
- 1-2 garlic cloves
- 1/2 cup extra-virgin olive oil
- 1 tsp. salt
- 1-2 tsp. white vinegar

## DIRECTIONS

1. Add **tomatoes** to a high-powered blender. Blend until smooth.
2. Add **remaining ingredients**, blend for 2 minutes.
3. Place a fine mesh over a large bowl. Strain soup using a spatula to press liquid through. Discard remaining solids.
4. Serve chilled and enjoy.

**SERVES 6**

### TOOLS & EQUIPMENT

Knife, spoon, measuring cups, measuring spoons, blender, fine-mesh sieve or colander, large bowl, spatula

### GREAT ADDITIONS/SUBSTITUTIONS

For a sweeter taste, sub white balsamic vinegar.

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