

RECIPE CARD

BY CHEF *Tyler Johns*

SPANISH GAZPACHO

INGREDIENTS

- 4 large ripe tomatoes, chopped
- 1 cucumber, peeled and chopped
- 1 red bell pepper, chopped
- 1 small red onion, chopped
- 2 cloves garlic, minced
- 2 Tbsp extra virgin olive oil
- 2 Tbsp red wine vinegar
- 1 Tsp salt (or more as needed)
- ½ Tsp black pepper

PROCEDURES

1. Place the tomato, cucumber, bell pepper, onion, and garlic in a blender or food processor.
2. Blend the ingredients until smooth.
3. Add the olive oil, vinegar, salt and pepper. Blend again to combine
4. Taste the gazpacho for seasoning, add more salt or vinegar as needed.).
5. Transfer the gazpacho to a bowl and chill in the fridge for at least an hour. The longer the soup chills, the more flavor will come through.
6. Pour into bowls and serve. Garnish with sliced cucumbers or croutons.

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