

Easy Gazpacho

Jacob · 29/09/2024



Prep Time

2 hrs 20 mins

Dificult

Medium

Servings

10

Description

This easy gazpacho is made with fresh tomatoes tomato juice cucumber and herbs for a delicious Spanish chilled soup full of Mediterranean flavors Perfect for summer

Ingredients

- - 4 cups tomato juice - 2 cups chopped tomatoes - 1 onion
- minced - 1 green bell pepper
- minced - 1 cucumber
- chopped - 2 green onions
- chopped - ¼ cup chopped fresh parsley - 3 tablespoons fresh lemon juice - 2 tablespoons red wine vinegar
- 1 clove garlic
- minced - 1 teaspoon dried tarragon - 1 teaspoon dried basil - 1 teaspoon white sugar - salt and pepper to taste

Instructions

1. Combine tomato juice
2. tomatoes
3. onion
4. bell pepper
5. cucumber
6. green onions
7. parsley
8. lemon juice
9. red wine vinegar
10. garlic
11. tarragon
12. basil
13. sugar
14. salt
15. and pepper in a blender or food processor. Blend until well combined but still slightly chunky. Pour into a serving bowl and cover. Place in the refrigerator to chill before serving
16. at least 2 hours.