Quick Classic Gazpacho

Jacob · 30/09/2024



Prep Time

2 hrs 20 mins

Dificult

Medium

Servings

6

Description

For the ultimate gazpacho you must peel seed dice salt and drain really good vineripened tomatoes But if you dont have time to fuss with fresh tomatoes try this gazpacho with canned tomatoes Ive found the canned variety makes a fine substitute Another advantage Fresh tomatoes start to deteriorate as soon as the soup is refrigerated but canned tomatoes are unaffected by the chill

Ingredients

— - 2 (14.5 ounce) cans diced tomatoes (I use Hunt's Petite Diced) - ½ cup water - 2 tablespoons extra-virgin olive oil - 1 medium seedless cucumber

— cut into 1/4-inch dice - 1 small yellow bell pepper

— seeded and cut into 1/4-inch dice - 1 small onion

— cut into 1/4-inch dice - 1 small jalapeno pepper

— seeded and minced (Optional) - 2 medium garlic cloves

— minced - 2 tablespoons sherry vinegar - 2 tablespoons chopped fresh parsley

— basil or cilantro - salt and ground black pepper to taste

Instructions

1. Pour 1/2 cup diced tomatoes into a food processor. Add water and oil to the food processor; blend until puréed. Pour into a medium bowl and add remaining diced tomatoes. Stir in cucumber
2. bell pepper
3. onion
4. jalapeño
5. garlic
6. vinegar
7. and parsley; season with salt and pepper. Cover and refrigerate for at least 2 hours before serving.