# Mango Gazpacho

Jacob · 30/09/2024



**Prep Time**

N/A

**Dificult**

Medium

**Servings**

N/A

**Description**

Serve this intriguing variation of gazpacho at your next summer gathering

**Ingredients**

— - 2 cups 1/4-inch-diced fresh mangoes - 2 cups orange juice - 2 tablespoons extra-virgin olive oil - 1 seedless cucumber

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

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

— cut into 1/4-inch dice - 2 medium garlic cloves

— minced - 1 small jalapeno pepper

— seeded and minced (Optional) - 3 tablespoons fresh lime juice - 2 tablespoons chopped fresh parsley

— basil or cilantro - Salt and freshly ground black pepper

**Instructions**

1. Process mangoes
2. orange juice and oil in a blender or food processor until pureed. Transfer to a medium bowl
3. along with remaining ingredients. Season with salt and pepper to taste. Refrigerate until ready to serve. (Can be made several hours before serving.) Tips Copyright 2004 USA WEEKEND and columnist Pam Anderson. All rights reserved.