Green Gazpacho

Jacob · 30/09/2024



Prep Time

55 mins

Dificult

Medium

Servings

2

Description

This green gazpacho recipe is a cold nocook soup packed with fresh vegetables

Ingredients

— - 2 cups diced honeydew melon - 1 English (seedless) cucumber

— peeled and diced - 1 small onion

— diced - 1 avocado - peeled

— pitted

— and chopped - 1 jalapeno pepper

— seeded and coarsely chopped - 1 clove garlic

— chopped - ¼ cup white balsamic vinegar - 1 tablespoon lime juice - salt and freshly ground black pepper to taste

Instructions

1. Blend honeydew melon
2. cucumber
3. onion
4. avocado
5. jalapeño pepper
6. garlic
7. white balsamic vinegar
8. lime juice
9. salt
10. and black pepper in a blender until smooth. Adjust seasonings if desired and chill before serving.