Spanish Gazpacho

Jacob · 30/09/2024



Prep Time

8

Dificult

Medium

Servings

N/A

Description

This is a traditional Spanish gazpacho made by blending tomatoes cucumber bell pepper onion garlic olive oil and red wine vinegar for a delicious soup bursting with fresh flavors Serve the soup chilled with chopped chopped bell pepper and cucumber sprinkled on top

Ingredients

- - 2 pounds tomatoes
- peeled and halved - 1 cucumber
- peeled and sliced - 1 green bell pepper
- sliced - ½ onion
- sliced - 1 ½ tablespoons red wine vinegar - 1 clove garlic - salt to taste - ¼ cup extra-virgin olive oil - ¼ cup cold water
- or as needed - ½ onion
- chopped - 1 green bell pepper
- chopped - 1 cucumber
- chopped

Instructions

1. Combine tomatoes
2. cucumber
3. bell pepper
4. onion
5. vinegar
6. garlic
7. and salt in the bowl of a food processor; pulse until blended. Pour olive oil in slowly
8. with the processor running
9. until gazpacho is smooth. Add small amounts of cold water as needed to achieve desired consistency. Serve gazpacho chilled with chopped onion
10. bell pepper
11. and cucumber sprinkled over each serving.