Avocado Gazpacho

Jacob · 30/09/2024



Prep Time

3 hrs 30 mins

Dificult

Medium

Servings

8

Description

Chunks of fresh avocado are combined with a fresh bright broth to make a refreshing chilled soup

Ingredients

— - 2 ½ cups tomato-vegetable juice cocktail (such as V8®) - 2 ½ cups vegetable broth - 3 large tomatoes

— diced - 3 large avocados - peeled

— pitted

— and cut into bite-sized pieces - 1 cup diced cucumber - 1 (8 ounce) can chopped tomatoes with juice - ½ cup chopped green bell pepper - ½ cup chopped red bell pepper - ¼ cup extra-virgin olive oil - 3 green onions

— thinly sliced - 1 lemon

— juiced

— or more to taste - 2 tablespoons minced fresh cilantro - 2 tablespoons white wine vinegar - 1 dash hot pepper sauce (such as Tabasco®)

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

Instructions

1. Mix tomato-vegetable juice
2. vegetable broth
3. tomatoes
4. avocados
5. cucumber
6. canned tomatoes with juice
7. green bell pepper
8. red bell pepper
9. olive oil
10. green onions
11. lemon juice
12. cilantro
13. vinegar
14. hot pepper sauce
15. salt
16. and black pepper together in a large bowl. Cover and chill for at least 3 hours before serving to allow flavors to blend.