Watermelon Gazpacho

Jacob · 30/09/2024



Prep Time

6

Dificult

Medium

Servings

N/A

Description

Watermelon takes the place of tomatoes in this chilled gazpacho soup thats packed with flavor thanks to fresh orange juice olive oil garlic bell peppers and herbs It can be made several hours ahead perfect for your next summer gathering

Ingredients

- - 2 cups ¼-inch-diced watermelon
- divided - 2 cups fresh orange juice - 2 tablespoons extra-virgin olive oil - 1 seedless cucumber
- cut into ¼-inch dice - 1 small yellow bell pepper
- seeded and cut into ¼-inch dice - 1 small onion
- cut into ¼-inch dice - 2 medium garlic cloves
- minced - 1 small jalapeño pepper
- seeded and minced (Optional) - 3 tablespoons fresh lime juice - 2 tablespoons chopped fresh parsley
- basil
- or cilantro - s

Instructions

1. Place 1/2 cup of watermelon
2. orange juice
3. and oil in a blender or food processor; blend until smooth. Transfer to a medium bowl; add cucumber
4. bell pepper
5. onion
6. garlic
7. jalapeño
8. lime juice
9. and herbs. Season with salt and pepper to taste. Refrigerate until ready to serve. From the Editor Copyright 2004 USA WEEKEND and columnist Pam Anderson. All rights reserved.