Dill Gazpacho

Jacob · 30/09/2024



Prep Time

1 hr 25 mins

Dificult

Medium

Servings

6

Description

A fresh and mild gazpacho that takes advantage of all that summer has to offer Super easy too Garnish with a sprig of fresh dill and serve chilled

Ingredients

— - 6 medium ripe tomatoes

— finely chopped - 2 cucumbers

— peeled and finely chopped - 1 onion

— finely chopped - 1 green bell pepper

— finely chopped - jalapeno pepper

— seeded and minced - 1 large lemon

— juiced - 1 tablespoon balsamic vinegar - 2 teaspoons olive oil - 1 teaspoon kosher salt - ½ teaspoon ground black pepper - ¼ cup chopped fresh dill

Instructions

1. In a large bowl
2. stir together tomatoes
3. cucumber
4. onion
5. bell pepper
6. and jalapeno pepper. Season with lemon juice
7. balsamic vinegar
8. olive oil
9. salt and pepper. In a blender or food processor
10. puree half of the mixture until smooth. Return to bowl
11. stir in dill and mix well. Cover and chill for at least one hour before serving.