# Summer Watermelon Gazpacho

Jacob · 30/09/2024



**Prep Time**

1 hr 20 mins

**Dificult**

Medium

**Servings**

4

**Description**

This twist on classic gazpacho will be a welcome refreshing sight on those hot summer days

**Ingredients**

— - 4 cups cubed seeded watermelon - 2 roma (plum) tomatoes

— seeded and chopped - 1 red bell pepper

— chopped - ½ English (seedless) cucumber - peeled

— seeded

— and cubed - 2 tablespoons minced shallot - 2 tablespoons fresh lime juice - 1 tablespoon apple cider vinegar - 1 ½ teaspoons salt

— or to taste - ¼ teaspoon freshly ground black pepper - 2 tablespoons crumbled feta cheese - 2 tablespoons minced fresh cilantro

**Instructions**

1. Combine watermelon
2. tomatoes
3. red pepper
4. cucumber
5. shallot
6. lime juice
7. vinegar
8. salt
9. and pepper in a high-powered blender. Blend until smooth
10. 20 to 30 seconds. Refrigerate for at least 1 hour to allow flavors to meld and soup to chill. Stir gazpacho before serving
11. as it has a tendency to separate
12. and divide between 4 bowls. Top with feta cheese and cilantro. Cook's Tip: To seed tomatoes
13. cut in half horizontally and gently squeeze to release seeds and excess liquid.