

Summer is meant for Gazpacho!

July 21, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



Hot days are upon us and I like my food light and full of flavor. This recipe is a win! Gazpacho soups come in many different recipes. This one is by far my favorite!! Its only a few ingredients and most importantly you don't have to do heavy cooking. Grab a blender and your ingredients and in just minutes you have dinner. Feel inspired to recreate this recipe and enjoy it just as much as I do!! Let's get blending!

Serves: 2-4 Total time: 10 minutes

·1 cucumber - chopped

- 2 cups green onion - chopped
- 2 cups baby spinach - optional
- 1 cups cilantro leaves
- 1 cup parsley leaves
- 2 Tbsp. lime juice
- 2 tsp. olive oil
- 1 cup water
- ¼ cup coconut milk or cream*
- 1 cup of bread – diced
- 1/2 teaspoon sugar
- Salt and pepper to taste
- 4 large tomatillos, husks removed, rinsed, and quartered (about 1 lb.)

Grab a blender and begin with adding water. Take your cucumbers and split it in half, with a spoon remove the seeds and toss. Add in cucumber, green onion, all the herbs, bread, lime juice and tomatillos. Be sure to remove husks and wash before adding in. Blend until combined. Now add in sugar, salt and pepper, blend again and taste. Now you'll want to finish off with cream or coconut milk and blend on low. While blender is going stream in oil. This will help the soup become nice and smooth and airy. If you like it spicy add in a jalapeno for extra heat. The great thing about this soup are the garnishes. I garnished lightly with cut up cucumber, coconut flakes and herbs but you can add grilled shrimp or crab meat. Chop up some avocado for creamy toppings or for crunch I love sunflower seeds! Be creative and use what you have at home to create a flavor master piece of your own! These are perfect for hot summer days! Refrigerate until ready to serve. Enjoy!