
Spring Gazpacho

Total time: 1 hr 20 min Yield: 4 Servings

Ingredients

12 tomatoes (medium size)
2 clove garlic
1 tsp sea salt
1/4 tsp black pepper (finely ground)
8 oz grape tomatoes (washed, tops removed & quartered)
1 English cucumber (peeled, small diced)
1 mango (large, ripe, peeled and small diced)
2 1/2 Tbsp fresh chives (minced)

Prep Time: 20 min Cooking Time: 1 hr Total Time: 1 hr 20 min

Instructions

Wash, core and quarter the medium tomatoes. Add the tomatoes, garlic, salt and pepper in a blender and process until smooth. Pour the mixture into a large bowl.

Add grape tomatoes, cucumbers and mangos and chives to the pureed tomato mixture and stir until well incorporated. Refrigerate for at least an hour before serving. Enjoy cold with crusty bread or crunchy croutons.

Recipe brought to you by:

Chef Ryan Covert