

Spanish Gazpacho Recipe – Cold Soup

Spanish gazpacho soup is a spin on a dish that's normally made hot. Gazpacho is a cold soup traditionally served as an appetizer. It's best made a couple days in advance, making it an easy recipe if you're hosting company. Try this hearty, easy gazpacho recipe for lunch, dinner, or as an appetizer.

Prep Time: 20 minutes
Cook Time: 2 hours and 20 minutes
Servings: 4 servings
Stores: 5 days in refrigerator
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INGREDIENTS

- 4 plum tomatoes chopped
- 2 cup tomato juice
- 1 cup cucumber peeled, seeded, and chopped
- 1 cup zucchini, seeded and chopped
- 1 red bell pepper, chopped
- ½ cup red onion, chopped
- 1 small jalapeno seeded and minced
- 1 medium garlic clove pressed or minced *
- ¼ cup olive oil extra virgin
- 1 lime, juiced
- 2 teaspoons balsamic vinegar
- ½ teaspoon ground cumin
- 1 teaspoon sea salt
- ¼ teaspoon freshly ground black pepper

Garnish (optional):

- ½ avocado, chopped
- ½ cucumber, chopped
- 1 handful fresh basil leaves or parsley (whole or chopped)
- Croutons
- Hard boiled eggs, chopped

INSTRUCTIONS

1. Place the tomatoes and tomato juice into a large bowl.
2. Add the cucumber, zucchini, bell pepper, red onion, jalapeno, garlic, olive oil, lime juice, balsamic vinegar, cumin, salt, and pepper and stir to combine.
3. Cover and chill for 2 hours and up to overnight. Serve with any of the garnishes if desired.

Notes

* I like to roast garlic before adding.