

Gazpacho

Makes: about 8 servings



Total Time: 20 minutes, plus chilling

Ingredients:

- 3 cups chopped, seeded tomatoes, divided
- 1 large cucumber, chopped, divided
- 1 large onion, chopped
- 1 large red pepper, chopped
- 2 cloves garlic, minced
- 2 Tbsp. tomato paste
- 4 Tbsp. D'Avolio Whole Pepper Fused Cayenne Olive Oil
- 1 Tbsp. fresh herbs, such as tarragon, thyme, or savory
- 3 cups bottled tomato juice
- ¼ cup D'Avolio Red Wine Vinegar
- Juice from half a lemon
- Salt and pepper to taste

PREPARATION

1. **In the bowl of a large food processor** or blender, pulse the first eight ingredients until mostly pureed, with some texture remaining. Transfer puree to a large bowl.
2. **Stir in** tomato juice, vinegar, and lemon juice. Season with salt and pepper to taste. Serve chilled topped with croutons, chives, plain yogurt or sour cream, or drizzle with more D'Avolio Whole Pepper Fused Cayenne Olive Oil.

If you prefer a less spicy soup, replace the D'Avolio Whole Pepper Fused Cayenne Olive Oil with a medium or robust D'Avolio Extra Virgin Olive Oil.

Nutrition: 120 calories; 7g fat (1g saturated fat); 12g carbohydrates; 2g protein; 3g fiber; 350mg sodium