

Watermelon Gazpacho

Time: Under 30 minutes

Servings: 8-10 cups

Level: Easy

Ingredients:

- o 1 $\frac{3}{4}$ pounds of **plum tomatoes**, cored, deseeded and chopped
- o 1 $\frac{1}{4}$ pounds of **seedless watermelon**, coarsely chopped
- o 1 **English cucumber**, coarsely chopped
- o $\frac{1}{2}$ cup blanched, **sliced almonds**
- o $\frac{1}{4}$ cup **red onion**, diced
- o 2 tablespoons **chia seeds**
- o 3 tablespoons **olive oil**
- o 2 tablespoons **sherry vinegar**
- o $\frac{1}{4}$ **red onion**, coarsely chopped
- o $\frac{1}{4}$ teaspoon **cumin seeds** (toasted)

Garnish (Optional, but looks incredible)

- o 1-2 tablespoons of **English cucumber**, finely diced
- o 1-2 tablespoons of **plum tomatoes**, cored, deseeded and finely chopped
- o 1-2 **basil leaves**, chiffonade
- o Drizzle of **olive oil**

Directions:

- 1) Place **tomatoes, watermelon, cucumber, almonds, chia seeds, olive oil, sherry vinegar, red onion**, and **cumin seeds** in a large bowl and let the flavors meld together for at least 10 minutes.
- 2) Working in batches, add the mixture from the bowl into a high-speed blender. Not all of the contents of the bowl will fit at once.
- 3) Cool the soup in the fridge for about 1 hour before serving.
- 4) Garnish as you like with diced **cucumber, tomatoes** or **basil**.

Fun tips and Information

- ❖ The authentic Spanish version of this soup would use day old bread instead of almonds, but this version tastes as rich, but much lighter and is gluten-free.
- ❖ When soaked in water, chia seeds become slightly gelatinous which helps to bind this soup.