

Tomato peach and basil gazpacho

Ingredients

- 1 pound ripe heirloom or Roma tomatoes, cored or deseeded, then quartered
- 1 pound ripe peaches, peeled, pitted and chopped
- 1 Persian cucumber or ½ English cucumber
- ½ small sweet onion or shallot, chopped
- ¼ cup fresh basil leaves, plus extra for garnish
- 2-3 tablespoons extra-virgin olive oil
- 1-2 tablespoons sherry or red wine vinegar
- Salt and pepper to taste
- ½-1 teaspoon honey or agave, as needed to balance acidity
- ¼ cup almonds (optional)
- 1 loaf whole-grain bread (optional)

Optional garnishes

- ¼ cup ricotta or burrata
- Diced tomato, peach, cucumber and onion
- Basil leaves



Nutritional information

Servings: 4

Cost: \$13.20/\$3.30

Calories: 156 per serving

Directions

- Dice tomato, peach, cucumber and onion, ¼ cup each, set aside.
- Combine remaining vegetables in a blender with basil, olive oil, vinegar, sweetener, salt and pepper. Add optional almonds for texture and thickness as desired.
- Blend until smooth, taste and adjust seasoning.
- Chill mixture at least 30 minutes, ideally 1-2 hours.
- Stir chilled mixture, taste and adjust seasonings as needed.
- Serve in bowls or glasses, with garnish and a drizzle of olive oil.
- Add a slice of bread for a more filling meal.