

## 15 Minute Summer Gazpacho



### SIZE

For 4-6

### PREPARATION

15 min

### DIFFICULTY

Level 1



Is this gazpacho recipe a Midsummer Night's Dream? We'll leave that up to you to decide after you've made dinner in 15 minutes.



## Ingredients

- 2** jars not just pasta sauce
- 1** small shallot, coarsely chopped
- 1** clove garlic
- 2** red bell peppers, 1 coarsely chopped & 1 finely diced
- 1** English cucumber, 1/2 coarsely chopped & 1/2 finely diced
- 2** Tbsp sherry vinegar
- 1/4** cup EVOO
- kosher salt & pepper to taste
- fresh parsley & crumbled feta to serve

## Process

**1**

**Add the not just pasta sauce, shallot, garlic, the coarsely chopped bell pepper, the coarsely chopped cucumber, and sherry vinegar, and 1 teaspoon kosher salt to a blender and blend until completely smooth. With the blender still running, slowly add the olive oil until slightly emulsified and creamy looking.**

**2**

**Stir in  $\frac{3}{4}$  of the finely diced cucumber and red pepper and let cool in the fridge for at least 1 hour. Pour into to serving bowls and garnish with parsley leaves, crumbled feta, remaining  $\frac{1}{4}$  diced veg, and a drizzle of olive oil.**