

Sippable Green Gazpacho with Not Just Salad Dressing

# GREEN GAZPACHO

SO FRESH AND SO GREEN, GREEN.



## SIZE

**Serves: 4-6**

## PREPARATION

**15 minutes**

## DIFFICULTY



Level 1

# GREEN GAZPACHO

SO FRESH AND SO GREEN, GREEN.



This bright green gazpacho is exactly what the doctor ordered on a hot summer day. Simply add these few ingredients to a blender along with some **Not Just Salad Dressing**, and let the magic happen in the fridge. As the gazpacho sits, the flavor will intensify and get nice and cold (which is key)! No need to peel the cucumber – the dark green skin aids in the bright green color of the finished gazpacho.

We love to enjoy this sippable green gazpacho on the go in a portable glass, at the beach/picnic, or as a nice summer starter when entertaining! Serve with a drizzle of extra virgin olive oil and **Not Just Salad Dressing**. Option to finish with a squeeze of lemon and any leftover herbs you may have. Oh and a piece of grilled crusty bread for dipping wouldn't hurt!

## Ingredients

- 2** English cucumbers, coarsely chopped (no need to peel)
- 1** large garlic clove, smashed and peeled
- 2** cups arugula or spinach, coarsely chopped
- 2** cups green herbs (basil, parsley, or cilantro – or a mix)!

$\frac{1}{2}$  tsp salt

$\frac{1}{4}$  cup Not Just Salad Dressing, plus more to serve

$\frac{1}{2}$  cup extra virgin olive oil

lemon wedges, to serve

## Process

1

**Add the cucumber and garlic to a blender and blend on high to liquify. Add the arugula, green herbs, salt, and Not Just Salad Dressing and puree until smooth.**

2

**With the blender running, slowly add the oil until emulsified and bright green.**

3

**Transfer to an airtight container and let sit in the fridge for at least an hour before service or overnight. Ladle into serving bowls (or a glass), drizzle with more Not Just Salad Dressing, olive oil, and a squeeze of lemon.**