

COOL



SUPPERS

Tomato-Watermelon Gazpacho

Prep-15 minutes Cook-None Serves-4

1 lb tomatoes, cut into chunks
1 cucumber peeled and cut into chunks
3 c cubed seedless watermelon
1 jalapeño pepper, seeded and minced
2 Tbsp chopped fresh basil
Juice of 1 lime
½ tsp salt
1 scallion, thinly sliced

- Dice 1 c of tomato and one third of cucumber; set aside.
- Puree remaining tomato and cucumber with watermelon in food processor or blender.
- Pour into large bowl.
- Stir in reserved diced tomato and cucumber, jalapeño, basil, lime juice, and salt.
- Cover and chill until cold, at least 3 hours or up to 24 hrs.
- Serve sprinkled with scallion.

Per serving (generous 1 c): 64 cal