

Watermelon Gazpacho

From the United States Department of Agriculture

<https://whatscooking.fns.usda.gov/recipes/myplate-cnpp/watermelon-gazpacho>

Ingredients

- 4 cups cubed, seeded watermelon (divided)
- 1 cucumber (peeled, coarsely chopped, divided)
- 1 clove garlic (minced)
- 2 tablespoons chopped onion
- 2 teaspoons lime juice
- 1 teaspoon olive oil
- 1 tablespoon chopped fresh basil
- 1/8 teaspoon ground black pepper
- 1/2 jalapeño pepper, seeded and chopped (optional)

Instructions

1. In a small bowl, mix 1 cup of cubed watermelon and 1/2 of chopped cucumber; set aside.
2. Process remaining ingredients in a food processor or blender until pureed.
3. Transfer all ingredients to a large bowl and stir.
4. Refrigerate until ready to serve.

Makes 4 servings

Serving size: 1/4 of recipe

Nutrition information per serving

Calories: 70	Dietary Fiber: 1 g
Total Fat: 2 g	Sodium: 0 mg
Saturated Fat: 0 g	Protein: 1 g
Cholesterol: 0 mg	Carbohydrates: 13 g