

Cucumber & Watermelon Gazpacho

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 30 minutes

Step 1: Preparing the Gazpacho

- 2 cups fresh watermelon juice (alternatively you can blend then strain through a fine sieve)
 - 1/2 cup cucumber juice
 - 1/2 cup cucumber, peeled, seeded and medium diced
 - 1/4 cup red bell pepper, small diced
 - 1 cup watermelon cut into small cubes
 - 2 tbsp shallot, minced
 - 1/2 tsp jalapeño, seeded and minced
 - 3 tbsp fresh mint, thinly sliced
 - 1 tbsp red wine vinegar
 - 2 tbsp lime juice
 - 1/2 tsp flaked sea salt
- First, gather and prepare your mise en place.
- In a juicer, separately juice the watermelon and cucumber.
- In mixing bowl, add the juices, cucumber, bell pepper, watermelon, shallot, jalapeño, mint and vinegar. Stir gently to mix all ingredients.
- To serve, add the squeeze of lime and sprinkle of sea salt.