

# NYBG

EDIBLE ACADEMY FRESH FROM THE GARDEN TASTINGS

## NEW-HARVEST GAZPACHO

Inspired by *Dinner with Georgia O'Keeffe* by Robyn Lea

Yield: 6–8 servings

### Ingredients

- 6 large ripe tomatoes
- 1 large cucumber, peeled and chopped
- 2 cloves garlic, crushed
- 1 small red chili pepper, chopped
- 2 stalks celery, finely chopped
- 6 scallions, finely chopped
- 1 handful parsley, finely chopped
- 5 tablespoons Spanish sherry vinegar
- ½ red onion, diced
- 3 cups 365 Everyday Value® Organic Vegetable Broth
- 2 cups 365 Everyday Value® Organic 100% Tomato Juice
- 2 sprigs dill, chopped plus more for garnish
- 2 sprigs thyme, chopped plus more for garnish
- Small handful fresh mint, chopped plus more for garnish
- 365 Everyday Value® Extra Virgin Olive Oil, for drizzling
- 365 Everyday Value® Kosher Sea Salt and 365 Everyday Value® Ground Black Pepper, to taste

365 Everyday Value® products are found exclusively at Whole Foods Market®.



### Instructions

To peel the tomatoes, scald them quickly in hot water or hold them on a fork over open flame to release the skin, then peel. Seed the tomatoes, then finely chop them.

In a large bowl, combine all the ingredients except the oil and stir well. In a blender or food processor, carefully puree the mixture. Season with salt and pepper. Cover and chill overnight or longer.

Add water to thin the soup, if desired. Stir well before serving. Garnish with the fresh herbs and a drizzle of olive oil.

Sponsors

 MetLife Foundation



 LET'S MOVE! Museums & Gardens

In affiliation with