

## Summer-Garden Gazpacho

**Prep Time:** 20 mins

**Total Time:** 30 mins

**YIELD:** 8 servings (1 cup each)

### Ingredients

- 4 cups tomato juice
- 2 cups chopped seeded tomato
- 1  $\frac{3}{4}$  cups chopped seeded unpeeled cucumber
- 1 cup finely chopped yellow bell pepper
- 1 cup finely chopped red bell pepper
- $\frac{1}{2}$  cups finely chopped red onion
- 2 tablespoons balsamic vinegar
- 2 tablespoons olive oil
- 2 garlic cloves, minced
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon black pepper
- $\frac{1}{4}$  cup chopped fresh basil

### Directions

- **Step 1:** Combine all ingredients except basil in a large bowl; cover and refrigerate for at least 30 minutes or up to 24 hours before serving.
- **Step 2:** Ladle the gazpacho into soup bowls; top with basil.
- **Nutrition Facts:** Serving size: 1 cup, Calories: 88, Carbs: 13g, Protein: 2g, Fat: 4g

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<https://www.health.com/health/recipe/0,,10000001084379,00.html>