



# GAZPACHO SOUP

THE PERFECT COLD SOUP FOR THE SUMMER

## SERVINGS: 10

10 tomatoes

1 onion

1 large zucchini

1 large cucumber

3 cloves of garlic

3 tablespoons olive oil

3 pinches of salt

2 avocados (optional)

fresh cilantro leaves (optional)

1-2 lbs shrimp (optional)

- 1** Wash the tomatoes, cucumbers, and zucchini. Chop up the tomatoes, onion, zucchini, and cucumber into large chunks
- 2** Place the vegetables and garlic individually into a food processor and keep separated in bowls.
- 3** Mix chopped up veggies and garlic into one bowl and add the olive oil and salt. Then place in the fridge for 1-4 hours to chill.
- 4** Chop up any extra toppings like fresh cilantro and avocado. Cook up any extra toppings like shrimp. Add toppings to your liking.