

## Watermelon Gazpacho

Fresh and flavorful and perfect for summer! - [www.loveandlemons.com/watermelon-gazpacho](http://www.loveandlemons.com/watermelon-gazpacho)

### Ingredients

4 heaping cups of cubed seedless watermelon  
1 English cucumber, diced, reserve half  
3 medium tomatoes, diced, reserve half  
1 small red bell pepper, diced, reserve half  
½ cup chopped green onions, diced, reserve half  
1 clove of garlic  
Small handful of basil  
3 to 4 tablespoons red wine vinegar  
3 tablespoons olive oil, plus more for drizzling  
1 to 2 teaspoons sea salt, or to taste  
½ teaspoon freshly ground black pepper  
½ jalapeño pepper, optional  
diced avocado, optional  
micro greens, optional for garnish



### Directions

Set aside the reserved half of the chopped cucumber, tomatoes, red pepper and green onions and place the remaining half in a blender. Add the watermelon, garlic, basil, vinegar, olive oil, salt, pepper and jalapeño pepper, if using. Blend until smooth. Taste and adjust seasonings.

Pour into a large bowl (or small individual jars) and stir in the reserved chopped vegetables. Chill for 3 to 4 hours or overnight. Serve with drizzled olive oil.

Optional: garnish with diced avocado and/or micro greens before serving.