Chunky gazpacho

NIBBLEDISH CONTRIBUTOR

Ingredients

- 450 g tomatoes (fresh or canned) - 200 g peppers (green or red) - 1/2 cucumber - 1 clove garlic - Couple of sprigs of fresh coriander - 50 g stale white bread, soaked in some water - 1/2 onion (white or yellow) - 1 tbsp balsamic vinegar - 4 tbsp olive oil - Ice cold water - Sea salt, black pepper and freshly squeezed lime juice to taste

Instructions

I just love gazpacho, especially on hot summer days. It's also the perfect way to get more healthy veggies into your diet. 1) Mix all the ingredients together in a blender, adding water till adequate thickness is aquired. Season to taste with S&P and lime juice. 2) Serve with finely chopped veggies of choice (tomatoes, peppers, cucumber, avocado, zuccini....) and some fried bread croutons (best home made - cut up some bread and fry in butter+olive oil on a hot pan and sprinkle with salt). Note that multi-grain bread is just as good as french bread to make croutons. Hard boiled eggs also go well with the soup if you want more substance.