

Gazpacho

Just try it! ← Psst, this is a *Mad Men* reference from what episode?

- Servings - 4
- Prep time - 10 minutes

Ingredients

- 1 small cucumber, peeled and chopped
- 2 red peppers, chopped
- 2 green peppers, chopped
- 2 cloves garlic, chopped
- 2 tablespoons cilantro, roughly chopped
- 2 cups strained tomatoes
- 1 tablespoon olive oil
- 1 tablespoon red wine vinegar
- 1 tablespoon balsamic vinegar
- 1 1/4 cups vegetable stock
- 2 tablespoons lemon juice
- Salt and pepper

Protocol

1. Either with a blender, immersion blender, or food processor, blend together the cucumber, bell peppers, garlic and cilantro for 1 1/2 minutes.
2. Add in the tomatoes, olive oil, and both types of vinegar and continue to blend until smooth.
3. Pour in the vegetable stock and lemon juice and stir together.
4. Transfer to a large bowl and season with salt and pepper.
5. Cover in plastic wrap and let chill in the fridge.
6. Serve cold and enjoy!