



## Gazpacho

with Marinated Tomatoes & Grilled Bread



30-40min



2 Servings

Gazpacho is the perfect meal to serve on a hot summer night. Originating from Spain, this chilled soup uses seasonal produce like fresh tomatoes, cucumbers, and bell peppers—blended until smooth with a splash of sherry vinegar and a pinch of salt and sugar to amp up the natural flavors. The result is a refreshing soup. We serve this version with marinated tomatoes on top for added texture and a grilled baguette for dipping.

## What we send

- 1 cucumber
- 1 bell pepper
- 18 oz vine-ripened tomatoes
- 1 shallot
- garlic
- 1 baguette <sup>1</sup>
- 1 oz sherry vinegar <sup>17</sup>
- ¼ oz fresh chives

## What you need

- olive oil
- kosher salt & ground pepper
- sugar

## Tools

- grill or grill pan
- blender

## Cooking tip

If you don't have a grill or grill pan, toast the baguette under the broiler on a rimmed baking sheet until toasted and lightly charred, 1–2 minutes (watch closely as broiler vary).

## Allergens

Wheat (1), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 790kcal, Fat 58g, Carbs 62g, Proteins 10g



### 1. Prep ingredients

Trim ends from **cucumber**, peel, and halve lengthwise; scoop out and discard seeds, then coarsely chop. Halve **pepper**, remove stem and seeds, then cut into 1-inch pieces. Coarsely chop **tomatoes**. Coarsely chop **2 tablespoons shallot**. Set aside **2 large garlic cloves**; halve one clove and reserve for step 5. Halve **baguette** lengthwise; cut on an angle into 1-inch thick strips.



### 4. Blend gazpacho

Working in batches if necessary, add **gazpacho mixture** to a blender and blend on high until very smooth. Strain through a fine-mesh sieve, if desired.



### 2. Marinate veggies

In a small bowl, combine **⅓ cup of the tomatoes, 3 tablespoons of the cucumbers, 1 teaspoon oil, and a pinch each of salt and sugar**. Season to taste with **pepper** and set veggies aside to marinate until step 6.



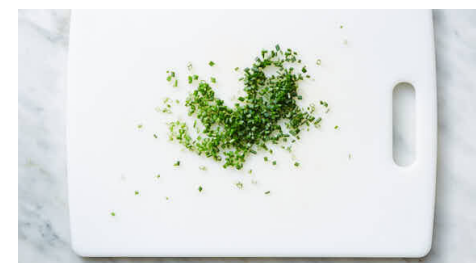
### 5. Grill bread

Heat a grill or grill pan over high. Drizzle cut sides of **remaining baguette pieces** with **oil**. Transfer to grill or grill pan, cut side down, and cook until charred in spots, about 3 minutes. Flip and continue to grill until just toasted, about 2 minutes more (watch closely). Rub cut sides with **reserved halved garlic clove** and sprinkle with **salt**.



### 3. Prep gazpacho

Tear **3 strips of the baguette** into 1-inch pieces into a large bowl. Add **chopped shallots, whole garlic clove, bell peppers, sherry vinegar, remaining tomatoes and cucumbers, ½ cup oil, ½ teaspoon salt, and ¼ teaspoon sugar**, stir to combine. Set aside, stirring occasionally, for 20 minutes.



### 6. Finish & serve

Thinly slice **chives**. Spoon **gazpacho** into bowls and top with **marinated veggies and any juices**, then drizzle with **oil**, sprinkle with **coarse salt**, if desired, and garnish with **chives**.

**Gazpacho** can be served immediately or chilled for 1 hour (or store in an airtight container for up to 3 days in the refrigerator).