

MARLEY SPOON



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 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 grilled bread for dipping.

What we send

- 1 cucumber
- 1 bell pepper
- 2 tomatoes on the vine
- 1 shallot
- garlic
- 1 mini baguette ^{1,2}
- ¼ oz fresh chives

What you need

- olive oil
- kosher salt & ground pepper
- sugar
- coarse salt (optional)
- red wine vinegar

Tools

- blender
- grill or grill pan

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

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 59g, Carbs 60g, Protein 9g



1. Prep ingredients

Trim and peel **cucumber**. Halve lengthwise, scoop out seeds, and coarsely chop. Halve **pepper**, discard stem and seeds, and cut into 1-inch pieces. Coarsely chop **tomatoes**. Coarsely chop **2 tablespoons shallot**. Coarsely chop **1 teaspoon garlic**.

Cut **bread** 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.



2. Marinate veggies

In a small bowl, combine **¼ each of the tomatoes and cucumbers, 1 teaspoon oil, and a pinch each of salt and sugar**. Season to taste with **pepper** and set aside to marinate until step 6.



5. Grill bread

Heat a grill or grill pan over high. Peel and halve **1 garlic clove**.

Brush cut sides of **remaining bread strips** with **oil**. Add to grill or grill pan, cut-side down, and cook until charred in spots, about 3 minutes. Flip and cook until just toasted, about 2 minutes more (watch closely). Rub cut sides with **halved garlic clove** and sprinkle with **salt**.



3. Prep gazpacho

Tear about **¼ of the bread strips** into 1-inch pieces. Toss in a large bowl with **chopped shallots, garlic, peppers, remaining tomatoes and cucumbers, ½ cup oil, 1 tablespoon vinegar, ½ teaspoon salt, and ¼ teaspoon sugar**. 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, a drizzle of oil, a sprinkle of coarse salt** (if desired), and **chives**.

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