

Green Cucumber and Melon Gazpacho

This refreshing chilled soup is a light and healthy starter for a summer dinner party.

This Recipe Uses: JAWZ High Performance Blender

PREP TIME 10 mins

COOK TIME 0 mins

TOTAL TIME 10 mins

Makes: 4 cups

INGREDIENTS

1 English cucumber, seeded
2 cups coarsely chopped honeydew melon
1/4 cup olive oil
2 tbsp white wine vinegar
12 fresh mint leaves
1/2 small white onion, halved
1 green chili pepper, halved and seeded
1/2 tsp each salt and pepper

Garnish:

2 radishes, thinly sliced
4 small sprigs fresh mint

METHODOLOGY

1. Cut 12 thin slices of cucumber; set aside. Using spoon, scoop out seeds from remaining cucumber; cut into quarters.
2. In JAWZ High Performance Blender, combine cucumber quarters, melon, olive oil, vinegar, mint leaves, onion, chili pepper, salt and pepper; blend on Speed 8 until smooth.
3. Divide among 4 bowls. Garnish with reserved cucumber slices, radishes and mint sprigs.

Tips:

- Alternatively, garnish with micro mint sprouts.
- Peel cucumber if desired.