

Traditional Gazpacho with California Grown Fresh Ingredients

Makes 6 to 8 servings

Ingredients:

- 15 California Roma Tomatoes, cored and coarsely chopped
- 2 California Cocktail Cucumbers, coarsely chopped
- 2 red bell peppers, coarsely chopped
- 2 California Garlic cloves, smashed
- 1/3 cup O Organic California Extra Virgin Olive Oil, plus 1 tsp
- 3 Tbsp sherry vinegar
- 1 tsp salt
- 1 tsp freshly ground pepper
- 1 2 green onions, chopped
- 2 3 Tbsp parsley, chopped
- 1 California Avocado, diced, for garnish

Instructions:

In a blender or food processor, combine tomatoes, cucumber, peppers, garlic, ½ cup olive oil, sherry vinegar, and salt and pepper. Blend until smooth. Blend in two batches if necessary. Add salt and pepper to taste. Garnish with green onions, parsley and avocado. Drizzle with remaining 1 tsp olive oil. Serve cold.

Recipe courtesy of California Grown.

For more recipe ideas, go to Costco.com and search: Quick & Easy

