

3 SECOND GAZPACHO

Servings: 4-6 depending on gluttony level | Prep Time: 5 minutes | Ingredients: 13

Ingredients:

- Trader Joe's Garden Patch Juice
- 2-3 stalks of celery, with leaves
- 3-4 small cucumbers (or half an English cucumber)
- 1 bunch of cilantro
- 3 tomatoes (heirloom, roma, vine, anything is fine)
- 1 bell pepper (whichever color thrills you)
- splash of red wine vinegar
- couple of big glugs of Worcestershire
- juice of 1 lemon
- big glug of olive oil
- hefty pinch of Maldon salt
- 3 scallions
- avocado, for garnish only

Directions:

1. Roughly chop all your veg into the same-ish sized pieces. We've tried a version where we literally don't chop anything and it is possible if you're feeling stunningly lazy, but it somewhat desiccates all the veg and you don't get the lovely "chop" texture as much.
2. Once chopped, just bung it all into the Vitamix, pour in tomato juice about halfway, and blitz for three separate seconds.
3. Leave some cilantro and scallions to the side to garnish.
4. Taste for flavor, and if you have to add anything don't blitz it again, just stir it in with a spoon.
5. Pour the whole batch into a waiting giant mason jar and it keeps splendidly in the fridge for five days. Though you will consume it all in one day, so that information is useless.
6. Serve with giant scoops of avocado and a drizzle of a lovely finishing olive oil and a sprinkling of Maldon salt.

Note: The Spanish origins of gazpacho are bread-based, and wildly delicious. Of course you can hack up some crusty bread and toss it on as a very, very delicious garnish. Another way is to ladle the gazpacho onto a hunk of bread at the bottom of the bowl. I mean, listen, bread is good and makes everything in life better. The hard part is making things taste good WITHOUT bread.

WWW.THECANDIDLY.COM/2019/RECIPE-3-SECOND-GAZPACHO