

Sweet Corn & Pepper Gazpacho

Swick

Serves 1 | Active Time: 10 minutes | Total Time:

Chef's Notes

Variations: add 1 to 2 yellow tomatoes when blending.

Step 1: Make the Gazpacho

- 2 yellow bell peppers, stemmed, seeded, and chopped
- 5 ears of fresh corn, kernels, and juices; reserve ½ cup for garnish
- 2 garlic cloves
- 1½ cups cucumber, peeled and chopped, plus more for garnish
- 2 tablespoons extra virgin olive oil or low-sodium vegetable broth, plus more olive oil for drizzling (optional)
- 2 tablespoons apple cider vinegar
- ½ to 1 teaspoon sea salt
- Freshly ground pink or black peppercorn, to taste
- 1 cup cooked white beans
- Chopped fresh basil and/or chives, for garnish

Place the bell peppers, corn, garlic, cucumber, olive oil, vinegar, salt, and pink pepper in the base of a blender and blend until smooth and creamy. Season to taste.

Divide into bowls and garnish with the white beans, fresh corn kernels, cucumber, and chives as desired.