

## ***Zesty Tomato Gazpacho***



### **Ingredients**

2 tsp. extra virgin olive oil

1 cup chopped onion

2 garlic cloves, minced

One 14.5-oz. can diced tomatoes with spicy red peppers

1-1/2 cups low-sodium vegetable broth

Pepper to taste

1 medium tomato, diced

1 small cucumber, diced

1 red bell pepper, diced

Fresh basil

### **Directions**

Heat olive oil in a saucepan over medium-high. Add onion and garlic; sauté for 2 to 3 minutes.

Add tomatoes, vegetable broth, and pepper. Bring to a boil, and then reduce heat to low, simmering uncovered for 15 minutes. Remove from heat and let set for 10 minutes. Transfer half of the mixture to a blender and puree until smooth. Repeat with the remaining soup. Place in refrigerator until cold. Pour into clear cocktail glasses and garnish with diced tomato, cucumber, red bell pepper, and fresh basil.

