

Green Gazpacho

Adapted from *Public Kitchen and Bar/bon appétit*

Serves 6:

Ingredients

4 tomatillos
1 green bell pepper
2 jalapeños
1 hothouse cucumber
4 scallions
1 small French or ciabatta bread, crust removed
1/4 cup white wine vinegar
2 tablespoons fresh lime juice
1 cup plain 2% Greek yogurt
1/2 cup olive oil
2 garlic cloves
kosher salt

1/2 cup plain 2% Greek yogurt
water
piment d'espelette or hot paprika
extra virgin olive oil

Preparation

Husk and quarter tomatillos; seed and roughly chop green pepper and jalapeños.

Peel, seed and chop cucumber; chop white and light green parts of scallions.

Tear crusted bread into pieces and set aside.

In a large bowl, whisk together white wine vinegar, lime juice, 1 cup yogurt and olive oil.

Add the chopped vegetables and bread.

Squeeze garlic cloves through a press and add to bowl; season with kosher salt.

Stir until everything is coated with the dressing; cover and refrigerate for at least 4 hours.

In a food processor or blender, process until thoroughly puréed. Taste and adjust seasoning as needed.

In a small bowl, mix 1/2 cup yogurt with water, a tablespoon at a time, until thin enough to drizzle.

Serve soup and garnish each bowl with yogurt sauce and a sprinkling of piment d'espelette.

Add a final splash of extra virgin olive oil.

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