

# Watermelon Gazpacho

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1 tomato  
1/2 serrano chile pepper  
1 cup seedless watermelon,  
cubed  
1 teaspoon red wine vinegar  
1/4 cup olive oil  
2 tablespoons minced red  
onion  
1/2 seeded cucumber,  
chopped  
2 tablespoons minced dill  
salt (to taste)  
pepper (to taste)  
cubed watermelon (for  
garnish)  
crumbled feta cheese (for  
garnish)  
chopped dill (for garnish)

In a blender, puree the tomato, serrano chile and watermelon.

Add the vinegar and olive oil. Pulse.

Add the red onion, cucumber and dill. Season with salt and pepper. Puree.

Chill at least 30 minutes.

Loosen with water, if needed.

Garnish each serving with more watermelon, feta and dill.

*Chill your cups or bowls before serving so they will keep the soup nice and cold.*

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Per Serving (excluding unknown items): 511 Calories; 54g Fat (93.2% calories from fat); 1g Protein; 8g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 12mg Sodium. Exchanges: 1 1/2 Vegetable; 11 Fat; 0 Other Carbohydrates.