

Garden Gazpacho with Avocado and Shrimp

2 garlic cloves, peeled
3 ripe garden tomatoes, rough chopped
2 cucumbers, 1 peeled and rough chopped and
1 peeled, seeded and diced
1 yellow or orange bell pepper, seeded and diced
½ sweet Vidalia onion, finely diced
3 T extra virgin olive oil
2 tsp balsamic vinegar
juice of ½ lemon
½ tsp ground cumin
sea salt and fresh cracked pepper, to taste
¼ cup cilantro, chopped
1 avocado, diced
peeled shrimp (optional garnish)

In food processor, pulse garlic until minced. Add tomatoes and pulse until pureed. Add in the rough chopped cucumber and half of the bell pepper and pulse until pureed. Transfer puree to a large bowl. Add remaining diced cucumber, diced pepper and diced onion and fold into puree. Stir in extra virgin olive oil, balsamic vinegar and lemon juice and mix well. Season the gazpacho with cumin, salt and pepper to taste. Stir in cilantro. Chill before serving. Serve with diced avocado and peeled shrimp for garnish.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN