

Edible Garden Gazpacho

2 cloves garlic
3 garden tomatoes, rough chopped
1 cucumber, peeled and rough chopped
1 cucumber, peeled, seeded and diced
1 yellow or orange bell pepper, 1/2 rough chopped and 1/2 diced
1/2 sweet Vidalia onion, finely diced
3 T extra virgin olive oil
2 tsp balsamic vinegar
juice of 1/2 lemon
1/2 tsp ground cumin
sea salt and fresh cracked pepper, to taste
1/4 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 bell pepper and pulse until pureed. Transfer puree to a large bowl. Fold in diced cucumbers, peppers and onions. Stir in extra virgin olive oil, balsamic vinegar, lemon juice and season with cumin, sea salt and pepper. Stir in cilantro. Chill before serving. Garnish with diced avocado and peeled shrimp to serve.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN