

Watermelon Gazpacho

4-5 cups seedless watermelon flesh
1 tomato, quartered
1 cucumber, peeled
1 jalapeño, seeded
1 lime, juiced
1/2 cup fresh cilantro leaves
5 fresh basil leaves
1/4 tsp sea salt
fresh cracked black pepper to taste

Roughly chop watermelon, cucumber, and jalapeño. In a large bowl, combine all ingredients. Blend with immersion blender until desired consistency. Season with salt and pepper. Serve chilled.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN