
THE GREEN LINE

GAZPACHO WITH BLEMISHED VEGETABLES, BY CHEF JAGGER SEAN GORDON

[You can watch chef Jagger Sean Gordon demonstrate the recipe on THEGREENLINE.TO.](#)

INGREDIENTS:

To make this recipe, you can use any leftover vegetables in your fridge. Chef Gordon suggest:

- ☐ 1 kg ripe Roma or cherry tomatoes, halved and cored
- ☐ 1 small cucumber, peeled
- ☐ 1 medium green bell pepper, cored
- ☐ 1/2 small red onion, peeled
- ☐ 2 small garlic cloves, peeled
- ☐ 3 tablespoons olive oil
- ☐ 2 tablespoons Sherry vinegar
- ☐ 1 teaspoon salt
- ☐ 1/2 teaspoon black pepper
- ☐ 1/2 teaspoon ground cumin
- ☐ chives for garnish
- ☐ Optional garnishes: Homemade croutons, chopped fresh herbs, a drizzle of olive oil, or any leftover chopped ingredients

INSTRUCTIONS:

Step 1: Toast nuts

Toast the nuts of your choice using a pan or oven.

Step 2: Blend the ingredients

Chop all the ingredients and combine them in a blender or food processor.

Puree for one minute, or until the soup reaches your desired consistency.

Step 3: Season

Taste and season with salt, pepper and/or cumin if needed.

Step 4: Chill

Refrigerate in a sealed container for three to four hours, or until completely chilled.

Step 5: Serve

Serve cold, topped with your desired garnishes.