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# 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 suggests:

- ☐ 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 tbsp olive oil
- ☐ 2 tbsp vinegar
- ☐ 1 tsp salt
- ☐ 1/2 tsp black pepper
- ☐ 1/2 tsp 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: Blend the ingredients

Look in your fridge and collect any blemished vegetables you need to use, or use the vegetables listed above.

Roughly chop the ingredients so it's easier to blend them together.

Combine everything in a blender or food processor.

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

### **Step 2: Season**

Chef Gordon recommends including essential ingredients to enhance flavour, such as garlic, salt, pepper, cumin, vinegar, olive oil. You can also include pumpkin seeds, spices tajin, or different sauces like Worcestershire.

Remember to taste along the way and adjust seasonings accordingly.

### **Step 3: Chill**

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

### **Step 4: Serve**

Serve cold, topped with your desired garnishes. This could include fresh herbs or left over vegetables, as well as nuts and seeds.