Easy Gazpacho Soup



- 1lb ripe tomatoes
- 1/4 cucumber
- 1/4 red pepper
- 1/2 garlic clove
- 2 tbsp olive oil
- 1 dash lemon juice

Recipe Instructions

Wash the vegetables. Peel the cucumber. Remove the stalks of the other vegetables and deseed the red pepper. Cut all the vegetables into large chunks and put them with the garlic in the bowl with the metal blade. Blend. Season with salt, pepper, lemon juice, and olive oil. Pulse 2-3 times. Chill for at least 3 hours before serving.