

Recipe Name **Cucumber Basil Gazpacho**

Ingredients:

- 1 cup raw cashews, soaked for at least 2 hours
- 2 cucumbers (about 1 1/2lbs. total), seeds removed
- 2 Tbsp. dairy free basil pesto
- 8 mint leaves
- 2 Tbsp. freshly squeezed lemon juice
- 1 Tbsp. white miso
- 1 ½ Tbsp. maple syrup
- 1 large cloves garlic
- ½ cup filtered water, divided
- Salt & pepper to taste
- Cucumber, fresh basil and pepitas for garnish if desired

Directions

1. Cut cucumbers in half widthwise and then again lengthwise. Use a spoon to remove seeds. Then cut each ¼ into 1-2 inch chunks and place in bowl of blender.
2. Drain and rinse cashews. Add to blender along with ½ of the water and the rest of the ingredients other than salt and pepper.
3. Pulse several time until able to blend to smooth consistency.
4. Taste, adding salt and pepper as needed. If you like a kick, add pinch of cayenne.
5. Transfer to an airtight container and chill for at least 2 hours before serving.
6. Serve with cucumber slices, fresh basil and pepitas