

Recipe Name Peach Balsamic Gazpacho – serves 4

- Ingredients:**
- 3 large ripe peaches, pitted
 - 1 large (2 small) yellow heirloom tomato
 - 1 small yellow bell pepper, seeds removed
 - ½ cucumber, peeled and seeded
 - ¼ cup lime juice
 - 1 Tbsp. aged balsamic vinegar
 - Salt/pepper

Directions

1. Puree the peaches, tomato, bell pepper, cucumber, lime juice and vinegar in a high speed blender or food processor.
2. Season with salt and pepper to taste.
3. Chill in the refrigerator for at least 2 hours.
4. If you like a chunky gazpacho, finely chop added peaches, cucumbers and tomatoes and add about a tablespoon of each to each bowl when serving. Can also garnish with a little fresh basil, cut into a chiffonade.

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Nutrition Facts	
Servings: 4	
Amount per serving	
Calories	49
	% Daily Value*
Total Fat 0.3g	0%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 4mg	0%
Total Carbohydrate 11.7g	4%
Dietary Fiber 1.8g	7%
Total Sugars 8g	
Protein 1.4g	
Vitamin D 0mcg	0%
Calcium 16mg	1%
Iron 0mg	3%
Potassium 316mg	7%

*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.

Recipe analyzed by **verywell**