



Green Gazpacho

Serves 6

2 large cucumbers, peeled, quartered lengthwise, seeded, and coarsely chopped

1 large green pepper, seeded and coarsely chopped

6 romaine or large curly green lettuce leaves, coarsely chopped

2 scallions, coarsely chopped

1/3 cup fresh cilantro leaves

1 cup hulled and coarsely chopped fresh tomatillos or ¾ cup store-bought salsa verde

1 mild or hot fresh green chili pepper, seeded and minced

Juice of 1 lime

1 tsp. ground cumin

½ cup Vegan sour cream or regular sour cream

1 – 2 cups rice milk or regular milk, as needed

Salt and freshly ground black pepper to taste

Reserve about half of one cucumber and half of the bell pepper and set aside. Place the rest in a food processor along with the lettuce, scallions, and cilantro. Process until pureed, with a little texture remaining. Transfer to a large serving container.

Stir in the tomatillos or salsa verde, chile pepper, lime juice, cumin, sour cream, and 1 cup of rice milk. Stir well to combine. Add more rice milk as needed to give the soup a slightly thick consistency.

Season with salt and pepper. Garnish with remaining cucumber and green pepper. Serve at once, or cover and refrigerate for an hour or so, until thoroughly chilled.

Credit - Vegetarian Times