

Watermelon & Mango Gazpacho



Ingredients

1 large seedless watermelon

1 seedless cucumber, divided

2 medium vine-ripened tomatoes, coarsely chopped

1 small medium red bell pepper, seeded and chopped

2 scallions, green parts cut into pieces

Fresh Italian parsley sprigs

1 cup grape tomatoes, halved

2 ripe mangos, peeled and cubed

Juice from one lemon

1 small jalapeño, seeded and minced

Salt and pepper to taste

Directions

Cut watermelon in half and scoop pulp out of one side. Coarsely chop and measure out 2 cups. Set aside. Peel and chop 2/3 of the cucumber and set remaining piece aside. Place the watermelon, chopped cucumber, chopped tomatoes, red bell pepper, scallions and parsley into a blender, and puree until smooth. Transfer to a serving bowl and set aside. Use a melon baller to scoop out the remaining watermelon until you form about 16 balls and add them to the prepared gazpacho. Cut the rest of the cucumber into slices and add to them to the blended mixture along with the grape tomato halves, cubed mango, lemon juice and jalapeño. Sprinkle with salt and pepper, then stir. Cover and refrigerate for 2 hours. When ready to serve, ladle into decorative soup bowls and garnish each dish with fresh herbs.