



From our kitchen to yours

The chefs from RBG's on-site catering team are providing weekly recipes from their kitchen for you to create at home. Bon appétit!

VEGAN

Garden Gazpacho

OVERVIEW

Prep Time: 30 minutes
Total Time: 30 minutes

INGREDIENTS

6 medium vine-ripe tomatoes (quartered)
1 medium red pepper (seeded, chopped)
2 medium red onions (peeled, chopped)
1 cucumber (peeled and chopped)
¼ cup cider vinegar
½ cup olive oil
2 sprigs of basil
Salt and pepper to taste

DIRECTIONS:

1. Toss tomatoes, pepper, and onions in oil and roast in a 350 °F oven for 15 minutes.
2. Combine roasted vegetables with the remaining ingredients in a blender and puree to the desired consistency.
3. Season with salt and pepper to taste.
4. Chill before serving.

To serve:

1. Ladle the chilled gazpacho into bowls.
2. Garnish with a drizzle of olive oil.

