



Quick Summer Gazpacho



This recipe calls for:

Tomato, Garlic & Onion Sauce

Traditional Pasta Sauce

Prep time

15 MINUTES

Cook time

Servings

4

Ingredients

- 1 jar RAGÚ® Tomato, Garlic & Onion Sauce
- 1 large English cucumber, coarsely chopped
- 1 large red bell pepper, coarsely chopped
- 1 large tomato, seeded, coarsely chopped
- 2 garlic gloves
- 1/4 cup fresh lemon juice (about 1 large lemon)
- 2 tablespoons red wine vinegar
- 1/3 cup extra virgin olive oil, divided
- 1/4 cup finely chopped basil
- 1/4 teaspoon kosher salt

Instructions

1. Place first 7 ingredients and 1/4 cup olive oil in blender. Blend or pulse until mixture is finely chopped, but not pureed, working in batches if necessary. Pour mixture into large pitcher or bowl. Cover and refrigerate at least 2 hours or overnight.

2. Stir in basil and salt. Adjust consistency by adding some water, 1 tablespoon at a time, if desired. Drizzle each serving with remaining olive oil just before serving.

Tips: Finely chop additional cucumber and red bell pepper to use as a garnish. Leftover gazpacho can be used to make a creative *Gazpacho Pasta Salad*. Combine cooked and rinsed cavatappi noodles with leftover gazpacho, using about 3 cups cooked noodles for every 1-1/2 cups of gazpacho.

Refrigerate at least 1 hour to let the flavors blend. Garnish with additional chopped basil, if desired.