



Green Gazpacho

YIELD: ABOUT 1 QUART

A light spring soup thickened with bread and almonds. Tangy from yogurt and fresh dill, the green grapes offer a slightly sweet counterpoint of flavor. A dollop of fresh, spicy salsa completes the colorful picture.

GAZPACHO

1 English cucumber (about 12 ounces), skin on, thinly sliced

1 1/2 cups (8 ounces) seedless green grapes, halved

1 1/2 teaspoons minced garlic

1 teaspoon kosher or 3/4 teaspoon table salt + more, to taste

1/4 cup (2 ounces) white balsamic vinegar

1/3 cup (2 5/8 ounces) water

2 slices (5 ounces) peasant bread, cut 1/2" thick and torn into pieces

1/4 cup (3/4 ounce) sliced almonds

1/4 cup fresh dill

2 tablespoons (7/8 ounce) extra-virgin olive oil

1/3 to 1/2 cup (2 5/8 to 4 ounces) plain whole milk yogurt

freshly ground black pepper, to taste

SALSA

1 1/4 cups (7 ounces) cherry tomatoes, quartered

1/2 cup (2 3/4 ounces) finely diced red onion

1 tablespoon (1 medium) finely minced jalapeño

pinch of salt

2 tablespoons (7/8 ounce) extra-virgin olive oil

1 tablespoon white balsamic vinegar + more as needed

For the gazpacho: In a large bowl, combine the cucumber, grapes, and garlic. Add the salt and vinegar, toss to coat, and set aside to marinate for 20 minutes.

In a small bowl, pour the water over the bread. Let sit until softened, about 10 minutes.

In a small skillet over medium heat, toast the almonds, tossing frequently, until fragrant and starting to color, about 5 minutes. Remove from the heat and immediately transfer to a plate to cool.

Add the cooled almonds to the bowl of a food processor and pulse until finely minced. Add the cucumber mixture, soaked bread and liquid, dill, oil, yogurt, and a pinch of black pepper to the bowl. Purée until smooth. Season to taste with more salt and pepper. Chill until ready to serve.

For the salsa: In a medium bowl, combine the tomatoes, onion, jalapeño, salt, oil, and vinegar. Taste and adjust seasoning as needed with more salt and/or vinegar.

To serve, ladle the soup into bowls. Spoon a tablespoon of the salsa over each bowl just before serving, passing more on the side.

NUTRITION INFORMATION PER SERVING (1 cup with 1 tablespoon salsa, 243g): 282 calories, 6g protein, 33g carbohydrates, 15g fat, 3g fiber, 2g saturated fat, 0g trans fat, 3mg cholesterol, 166mg sodium, 14g sugars, 9mg vitamin C, 2mg iron, 76mg calcium.