

RECIPE | CUCUMBERS

MINI CUCUMBER GAZPACHO



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INGREDIENTS

1 lb Pure Flavor® Mini Cucumbers
2 garlic cloves
2 cups fresh mint
2 cups fresh basil
2 cups arugula
¾ cup olive oil
1 tbsp oregano

½ bunch green onions
Salt and pepper, to taste

DIRECTIONS

1. Slice eight ¼ inch mini cucumber slices and set aside a few basil leaves for garnishing.
2. Assemble and blend all other ingredients in a blender until a smooth consistency is reached.
3. Refrigerate for 10 minutes until chilled, then pour into serving bowls.
4. Add salt and pepper to taste, garnish with sliced mini cucumbers and basil leaves.



TOTAL TIME

15 minutes

PREP TIME

15 minutes

COOK TIME

N/A

SERVES

4

COOKING LEVEL

Easy