

## Watermelon Gazpacho

Tangy, Refreshing and Delicious

### Ingredients

- 1 Red pepper ribbed, seeded and finely diced
- 1 Yellow pepper ribbed, seeded and finely diced
- 1 watermelon radish finely diced (or daikon)
- 2 English cucumbers seeded and finely diced or zucchini
- 2 Shallots finely diced
- 2 Cloves of garlic finely minced
- ¼ cup fresh mint chopped
- ½ cup fresh cilantro chopped
- ½ cup fresh parsley chopped
- 1 Avocado coarsely chopped
- 1 small watermelon
- Lemon and lime juice
- Salt and pepper to taste

### Preparation:

Place watermelon in a blender.

Pulse a few times for a coarse consistency or blend longer on a higher speed for a smooth consistency.

Add remaining ingredients and hand mix well. Adjust flavors to your personal tastes.

Garnish with fresh cilantro.

\*\*\*Please note this tastes better the second day.