

Heirloom Tomato & Pueblo Chile Gazpacho

Scofield Fruits

• Ingredients

- 2 lbs heirloom tomatoes, chopped (any color)
 - 2 Pueblo Anaheim chilies, roasted, peeled & deseeded
 - ½ medium red onion, chopped
 - 1 small cucumber, peeled and chopped
 - 1 small red bell pepper (optional), chopped
 - 1–2 cloves garlic
 - ¼ cup extra virgin olive oil (EVOO)
 - 2 tbsp red wine vinegar
 - Salt & pepper to taste
 - Handful of fresh cilantro
 - Optional: ½ slice day-old bread (for thicker texture)
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Directions

1. In a blender, combine all ingredients: tomatoes, chilies, red onion, cucumber, bell pepper, garlic, cilantro, EVOO, red wine vinegar, paprika, and optional bread.
 2. Blend until smooth. Taste and adjust seasoning with salt, pepper, and a splash more vinegar if needed.
 3. Chill for at least 2 hours before serving.
 4. Garnish with a cilantro sprig, diced tomato, or a drizzle of olive oil.
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