



Nutrition Facts

Serving Size 1 12th recipe

Amount Per Serving

Calories 510

% Daily Value

Total Fat 50g **77%**

Saturated Fat 16g **80%**

Cholesterol mg **0%**

Sodium 2070mg **86%**

Total Carbohydrate g **0%**

Dietary Fiber 3g **12%**

Protein 3g **6%**

Vitamin A % Vitamin C %

Calcium % Iron %



Total Time
20 MIN.

Serving Size
1 12TH RECIPE

Difficulty
EASY

Yields
12

This cool and refreshing chilled soup can be prepared in advance and is accented with Mexican-inspired ingredients, such as Pace salsa, jalapeños, cilantro and freshly squeezed lime juice.



Tip

- Make it a spicy gazpacho by using Pace Picante Salsa Medium.
- Play with the presentation by garnishing with whole sprigs of fresh cilantro, sliced avocado, sliced jalapeños, chopped tomatoes or lime wedges.

Tips:

INGREDIENTS

WEIGHT

MEASURE

chopped ripe hothouse tomatoes	6 cups	1 L
chopped English cucumbers	4 cups	1 L
Pace Picante Salsa Mild	4 cups	1 L
chopped green onions	2 cups	500 mL
olive oil	2 cups	500 mL
chopped fresh cilantro leaves	1 cup	250 mL
lime juice	1/2 cup	125 mL
jalapeño peppers (3.2 oz), seeded and diced	4	4
Worcestershire sauce	1/4 cup	60 mL
salt	2 tbsp	30 mL
olive oil	3/4 cup	185 mL
Pace Picante Salsa Mild	3/4 cup	185 mL
finely chopped cucumbers	1 1/2 cups	375 mL
fresh cilantro leaves	3/4 cup	185 mL
sliced green onions	3/4 cup	185 mL

INSTRUCTIONS

1. In large bowl, toss together tomatoes, cucumbers, salsa, green onions, olive oil, cilantro, lime juice, jalapeños, Worcestershire sauce and salt.
 2. Transfer to blender; in two batches, blend until smooth. Cover tightly and refrigerate for at least 6 hours or up to 2 days.
- Spoon 1 1/2 cups (375 mL) gazpacho into shallow bowl. Drizzle 1 tbsp (15 mL) each olive oil and salsa over top. Scatter 2 tbsp (30 mL) cucumbers in center of bowl. Sprinkle with 1 tbsp (15 mL) each cilantro and green onions.