

Heirloom Gazpacho

Adapted from: Lori Powell (*Health*)

Prep time: 15 minutes

Cook time: N/A

Total time: 15 minutes

Serves: 4



Ingredients

2 lb. heirloom tomatoes, coarsely chopped	¼ freshly ground black pepper
1 tsp. garlic, chopped	1 cup yellow and orange bell pepper, finely chopped
½ tsp. sugar	¼ cup fresh basil, chopped
1 tbsp. sherry vinegar	½ lb. large shrimp, cooked, peeled, and deveined, then coarsely chopped (about 12 shrimp)
1 tbsp. EVOO	
1 cup water	
¼ tsp. sea salt	

Instructions

1. Pulse first 6 ingredients (through water) in a food processor until finely chopped but not smooth.
2. Stir in salt, pepper, and bell pepper.
3. Ladle into 4 bowls; top with basil and shrimp and enjoy!