

# Soup

## Amazing Avocado Gazpacho

*\* Gluten-Free*

This is a perfect summer soup, and it's absolutely stunning. It's a recipe that can be done in no time and is so easy to make you'll be surprised that the act is even called cooking!

### You'll Need

- 1 large cucumber, peeled, de-seeded, and diced.
- The juice of 2 limes
- 1 garlic clove, minced
- 1 small jalapeno, stemmed, de-seeded, and chopped
- 1 green onion, sliced (including green tops)
- 3 ripe avocados
- 1/2 to 1 cup chicken broth (depending on the texture of the soup you desire)
- Salt to taste



### Directions

- Throw all ingredients into a blender except chicken broth and salt.
- Puree.
- Thin the puree, to your desire, with chicken broth.
- Salt to taste.

### Play with Your Food

- Enjoy this with a dollop of sour cream on top.
- Add a drizzle of extra virgin olive oil on top.
- Have some crunchy bread on hand to enjoy with this delicious soup.