

Tomato, Watermelon and Mango Gazpacho with Cilantro Yogurt

Ingredients

1 & 1/2 cup Chopped Tomatoes	1 & 1/2 tsp. Chopped Shallots
1 & 1/2 cup Watermelon, Cubed	1 & 1/2 tsp. Balsamic Vinegar
1/4 English Cucumbers, Cubed	1 & 1/2 tsp. Lemon Juice
1/2 cup Diced Mango	1/4 tsp. Kosher Salt
1/4 cup Extra Virgin Olive Oil	4 tbsp. Plain, Fat-Free Greek Yogurt,
1 tbsp. Cilantro, Fresh, Chopped	1 & 1/2 tsp. Cilantro, Fresh, Chopped

Preparation

1. In a blender, puree all the ingredients until smooth.
2. Place in the refrigerator and chill for at least two hours before serving. Adjust the seasoning with the salt if needed.
3. In a mixing bowl mix yogurt and cilantro until well combined.
4. Garnish soup with 1 tbsp. of yogurt mixture.



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