

Peach and Yellow Tomato Gazpacho

By Chef Anthony Salemme – for RINewsToday.com



3 cups peaches, peeled and sliced (about 6 peaches)

2 pounds yellow tomatoes, seeded and chopped

1 yellow pepper, seeded and chopped

1 English cucumber, peeled seeded and chopped

½ white onion, chopped

1 clove garlic, minced

1/3 cup lime juice

2 Tablespoons apple cider vinegar

½ jalapeño, seeded and chopped

½ cup honey

Topping

Reserve a little bit of chopped vegetables and peach

1 cup Whole milk yogurt, mixed with 2 Tablespoons good olive oil to drizzle on top

Put all the ingredients in the bowl of a food processor and puree until smooth.

You may have to do it in batches.

Chill for at least 1 hour or longer. Can be made the day before.

Garnish with yogurt drizzle and remaining chopped vegetables.