

Watermelon gazpacho and tomato salsa (vegan)



 75 min.  95 kcal  SteviaSweet Liquid

Preparation

Chop the tomatoes and remove the stalks. Chop the cucumber and watermelon. Place all the ingredients for the gazpacho in a blender and blend until smooth. Chill the gazpacho in the fridge for an hour before serving.

Cut the spring onions into thin rings. Cut the cherry tomatoes in half. Zest the lime and squeeze the juice over the tomatoes. Mix all the ingredients for the salsa together and leave to stand for 15 minutes before serving.

Pour the chilled gazpacho into bowls. Garnish with tomato salsa and fresh basil leaves.

Ingredients for 4 servings

Gazpacho

400 g	ripe tomatoes
400 g	watermelon (without skin)
1/2	cucumber
1	garlic clove
1 tbsp	red wine vinegar
1/2 tsp	chili flakes
1 tsp	salt
10 drops	SteviaSweet Liquid

Tomato salsa

200 g	cherry or date tomatoes
2	spring onions
	zest of 1/2 a lime
1 tbsp	lime juice
1 tbsp	olive oil
1/2 tsp	salt
3 drops	SteviaSweet Liquid
	fresh basil leaves (decoration)

Nutritional information per portion

95	kcal
399	kJ
2	g Protein
14	g Carbohydrates
3	g Fat