

Watermelon Gazpacho

Ingredients

- 1 medium cucumber, peeled and seeded
- 1/2 red bell pepper, finely chopped
- 2 c. cored roughly chopped tomatoes
- 2 c. roughly chopped watermelon
- 1/4 c. (or more) extra-virgin olive oil, plus more for drizzling
- 1 **tbsp.** plus 1 tsp. (or more) sherry vinegar
- 1 to 2 tbsp. finely chopped jalapeño
- 3 **tbsp.** finely chopped shallot, divided
- Kosher salt
- Freshly ground black pepper
- Sliced basil, cilantro leaves, and toasted bread, for serving

Directions

1. Finely chop one-quarter of cucumber; set aside for serving. Roughly chop remaining cucumber and transfer to a blender. Add bell pepper, tomatoes, watermelon, oil, vinegar, jalapeño, and 2 tbsp. shallot; season with a pinch of salt and a few grinds of black pepper. Blend to desired consistency. (We like ours with a little bit of texture, but you can blend until completely smooth if you prefer.) Taste and season with salt, pepper, and more vinegar or oil if needed.
2. Transfer to refrigerator to chill at least 2 hours or up to overnight.
3. Divide gazpacho among bowls. Top with herbs, a drizzle of oil, reserved cucumber, and remaining 1 tbsp. shallots. Serve with bread alongside.