

Easy Tomato Gazpacho



Preparation time: 120 min

Difficulty: Easy

Ingredients

- Basil pesto for topping: 2 tsp
- Cherry tomatoes, halved: 8-10
- Crusty sourdough bread: To taste
- Heavy cream: ½ cup
- Pomi Crushed Tomatoes with Onion: 1 (13.8 oz) Box
- Salt and pepper: To taste

For this recipe we used:

Crushed Tomatoes with Onion 13.8 oz



Preparation

The secret to making delicious Gazpacho in a snap is Pomi Crushed Tomatoes with Onion Sauce Starter. It gives the soup a silky-smooth texture that's bursting with from-the-garden summer flavors.

Directions:

1. Add Pomi Crushed Tomatoes with Onion, heavy cream and ½ tsp each salt and pepper to a food processor or high powered blender. Blend until smooth.
2. Chill 1-2 hours.
3. Ladle into soup bowls. Top with halved cherry tomatoes, fresh chopped basil, torn crusty bread and basil pesto.