



Easy Tomato Gazpacho



Time: 120 min.

Difficulty: Easy

Ingredients

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- Crushed Tomatoes with Onion 13.8oz 1 (13.8 oz)
Box Pomi Crushed Tomatoes with Onion
- 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:



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.

- Liz Buuck of [@buuckfarmsbakery](#)