

HEALTHY EATING @ home

Recipe brought to you by Paolo Vaspolli, Executive Chef, Food Services

ROASTED PEPPER GAZPACHO



Ingredients

- 4 lb plum tomatoes, halved
- 5 large peppers, mixed in colour
- 4 medium-sized red onions
- ½-cup extra virgin olive oil
- 3 cups water, divided
- 2 garlic cloves
- 3 tbsp Sherry wine vinegar (optional) or you can use red wine vinegar
- 1 tsp Worcestershire sauce
- 1 English cucumber, peeled, halved lengthwise, finely chopped (about 2 cups)

Instructions

- Preheat oven to 450°F. Place tomatoes on large baking sheet. Cut 4 peppers into 1-inch pieces placing them on another baking sheet. Cut 3 onions into 1-inch pieces add to peppers along with the garlic cloves. Drizzle 1/2 cup oil over vegetables tossing them together. Sprinkle with salt and pepper. Roast vegetables until soft and slightly charred, about 50 minutes, switching positions of pans after 25 minutes. Puree half of vegetables with pan juices in processor until smooth. Add 1 cup water and puree until very smooth. Transfer mixture to large bowl. Repeat with remaining vegetables and 1 cup water. Add fresh basil leaves at the end and cover the gazpacho to chill overnight.
- Mix remaining 1 cup water, vinegar, and Worcestershire sauce into gazpacho. Season to taste with salt and pepper.
- Optional for garnish: finely dice remaining bell pepper and onion, mix with cucumber. Pour gazpacho into bowls and top with diced vegetables and a drizzle of good olive oil.

Buon Appetito!!