

# Dr. Oz's

## Watermelon Gazpacho

Source: <http://www.doctoroz.com>

Yields: 9 cups

### Ingredients:

- 5 cups cubed watermelon (1 cup cubed small)
- 1 cup orange juice
- 1 small jalapeno, finely chopped (more or less depending on your preference)
- 3 TBSP cashew butter
- 2 TBSP lime juice
- 2 tsp lime zest
- 2 tsp agave nectar (could also use raw honey)
- ¼ tsp salt
- Freshly ground pepper
- 1 small Vidalia onion, finely chopped
- 1 cup diced English (seedless) cucumber
- 1 cup blueberries
- 1 yellow pepper, diced
- 1 green pepper, diced
- 2 medium ripe tomatoes, chopped
- 1/3 cup cilantro, chopped
- 1/2cup Greek (strained) yogurt

### Directions:

Puree the 4 cups of (larger cubed) watermelon, orange juice, jalapeno, cashew butter, lime juice and zest and the agave nectar until very smooth

Stir in the remaining watermelon, the onion, cucumber, blueberries, yellow and green peppers, tomatoes and cilantro. Season with salt and pepper and refrigerate covered for at least one hour.

To serve ladle soup into individual bowls, top each with a dollop of yogurt and enjoy!