



**Makes 7 cups soup + 24 chips**  
**Preparation Time: 25 minutes**

#### INGREDIENTS:

- 1 tablespoon lime juice
- 1 teaspoon chili powder
- ½ teaspoon garlic powder
- 4 corn tortillas, each cut into 6 wedges
- 1 large cucumber, peeled, seeded, and coarsely chopped
- 2 lb. yellow slicing tomatoes, cored and cut into wedges
- 1 yellow bell pepper, cut into wedges
- ½ of a white onion, coarsely chopped
- 1 cup low-sodium vegetable broth
- ½ cup chopped fresh cilantro
- 1 tablespoon lemon juice
- 2 teaspoons chopped fresh oregano
- ¼ cup matchstick-cut radishes
- 1 fresh jalapeño chile, thinly sliced (optional)

## Yellow Tomato and Cucumber Gazpacho with Chili-Lime Chips

Summer isn't summer without a cool bowl of gazpacho to tingle the taste buds. This sunny version of the classic Spanish appetizer uses meaty yellow slicing tomatoes to achieve its warm golden hue. This soup gets even more flavorful after some time in the fridge, making it a great make-ahead dish for entertaining. Serve with air-fried or baked chili-lime spiced tortilla chips, and garnish with a quick cucumber relish featuring cilantro, radishes, and (optional) jalapeño for extra crunch and pep.

### Tips

To make ahead: A day or two before you plan to serve it, follow the directions in Step 2. Store the gazpacho in an airtight container in the refrigerator. On the day of, proceed as directed in Step 1 and 3.

Chile peppers contain oils that can irritate your skin and eyes. Wear plastic or rubber gloves when working with them.

For more inspiration, check out these tasty ideas:

- [Strawberry Gazpacho](#)
- [Chilled Blueberry Soup](#)
- [15-Minute Watermelon Gazpacho](#)
- [Chipotle-Watermelon Gazpacho](#)

By Nancy Macklin, RDN

- 1** Preheat an air fryer to 375°F. In a small bowl stir together lime juice, chili powder, garlic powder, and 2 teaspoons water. Brush mixture over tortillas. Place tortillas in a single layer in the air fryer. Air-fry 3 to 5 minutes or until chips begin to brown and are crisp. (Or bake in a conventional oven at 375°F for 18 to 22 minutes until chips begin to brown and are crisp.)
- 2** Reserve ½ cup cucumber. In a large blender or food processor combine the remaining cucumber, the tomatoes, bell pepper, onion, and broth. Cover and blend until nearly smooth, adding water as needed for desired texture. Add ¼ cup of the cilantro, the lemon juice, and oregano. Blend just until well mixed. Chill until ready to serve.
- 3** In a small bowl combine reserved cucumber, the remaining ¼ cup cilantro, the radishes, and jalapeño (if using). Top servings of gazpacho with cucumber relish and serve with tortilla chips.