



Makes 5 cups
Cook Time: 15 minutes

INGREDIENTS:

6 cups chopped watermelon
(1-inch cubes)

½ cup water or coconut water

¼ cup freshly squeezed lime
juice

½ teaspoon seeded and diced
jalapeño pepper

½ teaspoon chili powder

¼ teaspoon chipotle chili powder

Pinch of sea salt

¾ cup seeded and diced
cucumber

¾ cup peeled and diced jicama

1 tablespoon plus 1 teaspoon
finely chopped fresh cilantro

15-Minute Watermelon Gazpacho

This vegan watermelon gazpacho gets its spicy kick from fresh jalapeños and chili powder, while diced cucumber and jicama add a cool bit of crunch. Best of all, the recipe comes together in just 15 minutes.

To pick a nice, juicy watermelon, look for the yellow “field spot” that indicates the fruit has been ripening on the ground. When the spot is a creamy yellow color, the fruit is ripe. A juicy watermelon will also feel heavy for its size.

Recipe from [Healing the Vegan Way](#)

By Mark Reinfeld

- 1 Place the watermelon, water or coconut water, lime juice, jalapeño pepper, chili powder, chipotle chili powder, and salt in a blender and blend well.
- 2 Add the remaining ingredients and stir well before serving.