



Makes 5 cups
Preparation Time: 30 minutes
Cook Time: 30 minutes

INGREDIENTS:

3 cups 1-inch pieces seedless watermelon

½ cup fresh cilantro leaves

1 tablespoon lime juice

2 cloves garlic, chopped

½ teaspoon ground cumin

¼ to ½ teaspoon chipotle chile powder

3 cups yellow cherry or grape tomatoes, halved

1 cup peeled and sliced cucumber

¼ cup chopped red onion

Sea salt, to taste

Freshly ground black pepper, to taste

Chipotle-Watermelon Gazpacho

So easy, so fresh, so summery. All we can say about this watermelon gazpacho is: “Yummy!” For an even quicker variation, try the [15-Minute Watermelon Gazpacho recipe](#) from Chef Mark Reinfeld.

By Carla Christian, RD, LD

- 1** In a food processor or blender, combine watermelon, ¼ cup of the cilantro, the lime juice, garlic, cumin, and chipotle powder. Cover and process until smooth. Add half the tomatoes, the cucumber, and onion. Cover and pulse until nearly smooth, leaving some chunks of vegetables.
- 2** Stir in remaining tomatoes. Season with salt and pepper. If desired, chill up to 2 hours before serving.
- 3** Top servings with remaining ¼ cup cilantro and additional watermelon.