

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

ZUCCHINI GAZPACHO

Ingredients:

- 4 cups zucchini, roughly chopped
- 2 tablespoons scallions, sliced
- ¼ cup fresh mint leaves, chopped
- 1 tablespoon red wine vinegar
- 2 cloves garlic, roughly chopped
- 3 tablespoons olive oil
- ½ cup chickpeas, drained and rinsed
- 4 tablespoons sweet bell pepper
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- ¾ cup cold water

Directions:

Step 1: Combine all of the soup ingredients into a blender, and blend until you have a smooth purée.

Step 2: Transfer to a container and chill in the fridge for one hour. When ready to serve, ladle into bowls and garnish as desired.

Suggested Garnishes:

- 1 radish, sliced thin then julienned
- ½ cup toasted walnuts
- 1 tablespoon chives, finely chopped
- Microgreens

Pair with Estate White



Point phone camera at
QR Code for more info.

