

CHEF AT THE MARKET

Chef: Christine Silver, Tapas Downtown

1257 Oregon Street, Redding, CA ~ (530)247-7299

Watermelon Gazpacho

1 whole watermelon
1 red onion, finely diced
1 cup fresh cilantro, chopped
1 cup jicama, finely diced
¼ cup rice vinegar
Salt & pepper

Remove rind from watermelon and puree using a blender or food processor. Strain pureed watermelon through a sieve to thin out. Stir in remaining ingredients. Season with salt and pepper to taste and serve. This will stay fresh and flavorful in the refrigerator for up to 5 days.

Makes approximately 8 (12 ounce) servings.



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