

GAZPACHO

6-8 servings

1	can (28 fl. oz/796 mL) PASTENE Italian Peeled Tomatoes	1
3	cucumbers, peeled, seeded and chopped	3
2	red onions, chopped	2
2	garlic cloves, chopped	2
1	green pepper, chopped	1
¼ cup	PASTENE Wine Vinegar	60 mL
1 cup	PASTENE Flavored Bread Crumbs	250 mL
¼ cup	PASTENE Extra Virgin Olive Oil	60 mL
1 cup	chicken stock	250 mL
2 tbsp	PASTENE Balsamic Vinegar	30 mL
2 tsp	Tabasco sauce	10 mL
	garlic croutons	
	fresh coriander	

- In a blender or food processor, blend together all ingredients except croutons and coriander, in batches if necessary.
- Refrigerate at least 6 hours or overnight. Serve chilled, sprinkled with garlic croutons and fresh coriander.

