



FUSTINI'S[®]

Gazpacho with Garlic Croutons

Ingredients

- 1 tablespoon [Fustini's Sherry Reserva vinegar](#)
- 1/2 cup [Fustini's Robust SELECT olive oil](#), plus more for serving
- 1 1/2 - 2 pounds large, ripe flavorful tomatoes, chopped
- 1 medium Spanish onion, diced
- 2 garlic cloves, minced
- 1 red bell pepper, diced (reserve 1 tablespoon for garnish)
- 1 green bell pepper, diced (reserve 1 tablespoon for garnish)
- 1 hothouse cucumber, seeded and diced (reserve 1 tablespoon for garnish)
- 1 thick slice day-old crusty white bread, softened in water
- 1 jalapeno pepper, ribs removed, seeded and minced
- 1 small bunch cilantro, 4 sprigs reserved for garnish, rest roughly chopped
- salt and pepper to taste
- 4 green onions, light green and white parts only, thinly sliced for garnish

Garlic Croutons

- 2 slices day-old crusty white bread cut into cubes
- 2 tablespoons [Fustini's Garlic olive oil](#)

Directions

Step 1.

Place all ingredients up to and including cilantro in a blender or food processor and pulse until fairly smooth. Season to taste with salt and pepper and chill for at least 1 hour or overnight. To serve, put ice cubes in a chilled bowl. Pour cold soup over and garnish with reserved peppers and cucumbers, cilantro sprigs and garlic croutons.

Step 2. Garlic Croutons

Preheat oven to 350 degrees. Spread bread cubes out on a parchment-lined baking sheet and brush with olive oil. Bake 25-30 minutes or until golden brown.