

Gazpacho

INGREDIENTS

- 2 Cucumbers
- 2 Small Zucchini
- 3 Carrots
- 1 Handful Yellow Wax Beans
- 1 Green Pepper
- 1 Red Pepper
- 6 Stalks Asparagus
- 3 Cloves Garlic
- 1 Red Onion
- 2 TBS Basil
- 2 TBS Oregano
- 1TSP Sea Salt
- 1/2TSP Black Pepper
- 1/2TSP Garlic salt
- ½ TSP Apple Cider Vinegar
- 2 14.5oz Cans Fire Roasted Diced Tomatoes
- 1/2C Olive Oil
- 4C Bone Broth

1. Finely chop all vegetables and place into large pot.
2. Add herbs and spices, vinegar, tomatoes, oil, and broth and mix well.
3. Cover and refrigerate for at least a few hours before serving or overnight for best results.
4. Serve chilled with a scoop of sauerkraut and season with salt.