

# Gazpacho Salad



## light meals

**POINTS®** Value: 1

Servings: 6

Preparation Time: 15 min

Cooking Time: 0 min

Level of Difficulty: Easy

Take away the broth and this cold soup becomes a fresh chopped salad. So welcome on a hot summer day.

## Ingredients

1 pound grape tomatoes, or cherry tomatoes, halved (about 4 cups)

1 medium English cucumber, peeled, halved lengthwise, chopped (about 2 cups)

2 medium celery, stalks, halved lengthwise, thinly sliced (about 1 1/4 cups)

1 medium bell pepper(s), green, cored, seeded, chopped (about 1 1/4 cups)

1 small red onion(s), chopped (about 1/2 cup)

1 medium garlic clove(s), minced

1 Tbsp olive oil

1 Tbsp Worcestershire sauce

1 Tbsp red wine vinegar

2 tsp fresh lemon juice

1 tsp table salt

1/2 tsp black pepper, freshly ground

1/8 tsp hot pepper sauce, or to taste

## Instructions

Mix all ingredients in a large serving bowl. Toss well and serve. Yields about 1 1/3 cups per serving.

## Notes

If you make this recipe in advance, wait to add the Worcestershire sauce, vinegar, lemon juice and salt until just before serving so that the vegetables won't weep too much.