

# Spring Green Gazpacho

## A KitchenInspirations Original Recipe

Makes 600 mL

### Ingredients:

- 175 g cucumber, chopped
- 150 g grilled corned, removed from cob
- 100 g avocado, peeled and chopped
- 125 mL milk
- 1 lime, zested and juiced
- 3 g fresh basil leaves
- 100 g Greek yogurt
- 20 g toasted almond flour
- salt, to taste
- Cubed cucumber, grilled corn, pomegranate arils, chiffonade of fresh basil as garnish



### Directions:

1. Combine all of the ingredients in a blender and blend until smooth.
2. Press through a fine sieve. Store in the refrigerator for maximum 4 days.
3. Serve chilled with a garnish of chopped cucumbers, fresh basil and grilled corn and pomegranate arils.