



SCOOPABLES™ CANTALOUPE GAZPACHO W/ CHIA

Ingredients

1 ripe cantaloupe, or 2 pounds
peeled and seeded cantaloupe
1 medium cucumber, peeled and
seeded (approximately 1 1/2 cups)
1/4 cup fresh basil
3 tablespoons extra virgin olive oil
2 tablespoon white wine vinegar
1 tablespoon fresh squeezed
lemon juice
1/4 teaspoon kosher salt or to
taste
fresh ground black pepper to taste

Directions

step 1

Cut the cantaloupe in half and scoop out the seeds, discarding them. Slice each cantaloupe half into quarters and use a large spoon to scoop the fruit into a blender, discarding the skin.

step 2

Add the cucumber, olive oil, vinegar, lemon juice and salt to the blender. Add a few twists of fresh ground black pepper. Puree until smooth.

step 3

Place soup in a large container with a tight lid and refrigerate overnight to allow the flavors to blend.

step 4

Serve with 2 oz. of Sweet Street Scoopables™ Chia Pudding and garnish with fresh basil.