Watermelon-Tomato Gazpacho
Makes 6 servings
Top this refreshing cold summer soup with thin slices of watermelon, chopped red onion, and feta cheese

Ingredients:
5 cups watermelon cubes
3 large tomatoes, chopped
1 medium red pepper, seeded and quartered
1/4 cup minced red onion, plus extra for garnish
1/2 small jalapeno chili, optional
2 tablespoons olive oil
2 tablespoons balsamic vinegar
1 tablespoon lime juice
2 tablespoons olive oil
1/4 teaspoon salt
1/2 cup feta cheese

Directions:
Working in batches, in a blender or food processor puree ingredients until smooth. Serve immediately or chill up to 2 days. Garnish with feta cheese, thin slices of watermelon, and minced red onion.

Nutritional Information per taco:
Calories: 172 Carbohydrates: 33g
Total Fat: 4g Cholesterol: 0mg
Saturated Fat: 0g Dietary Fiber: 4g
Sodium: 260mg Protein: 4g