

# Tomato Watermelon Soup

## Description

Cool, refreshing, light and delicious. Tomato watermelon soup is a different twist, perfect for summer.

## Ingredients

- 2 cups watermelon, cubed
- 2 tomatoes, quartered (about 1/2 pound)
- 2 tbsp unsalted almonds, ground
- 1/2 shallot, quartered
- 1 tbsp fresh lemon juice
- 1 tbsp red wine or sherry vinegar
- 1 tsp olive oil
- 2 tbsp feta cheese, crumbled
- 1 tbsp kalamata olives, pitted and chopped
- 2 tsp fresh mint

## Instructions

Blend watermelon, tomatoes, almonds, shallot, lemon juice, vinegar and oil in a food processor until smooth. Divide soup among 4 bowls and top with feta, olives and mint.



## Summary

**Yield:** 4

**Source:** Epicurious - <http://www.epicurious.com>

**Prep Time:** 10 minutes

**Category:** Soups

**Cuisine:** Greek