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