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 ٠
- 1/2 shallot, quartered ٠
- 1 tbsp fresh lemon juice •
- ٠ 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