

Mark's Kitchen

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Bone Broth Gazpacho with Cilantro Chimichurri

Prep Time: 15 minutes

Cook Time: 30 minutes, plus chilling time

Serves: 4

When you're not enticed by hot soup during the heat of summer, try a chilled gazpacho recipe instead. This vibrant gazpacho recipe by [Kettle & Fire](#) is a refreshing way to serve up summer vegetables and rich bone broth! Best enjoyed chilled with a simple cilantro chimichurri.

This recipe gives you spiciness for an exciting kick but you can always leave out the jalapeño and habanero or replace them with milder bell peppers. Either way, you'll have a light, refreshing meal packed with nutritional value and flavor.

Ingredients:

For the Gazpacho:

- 2 large tomatoes
- 2 large bell peppers
- 1/4 habanero pepper, deseeded
- 1/2 medium beet
- 1 1/2 cups [Kettle & Fire Chicken Bone Broth](#)
- 1/4 cup extra-virgin olive oil, divided

- 2 tablespoons balsamic vinegar
- sea salt and pepper to taste

For the Cilantro Chimichurri:

- 1 cup packed cilantro
- 1 clove garlic
- 1 teaspoon diced jalapeño, deseeded
- 1/4 cup extra-virgin olive oil
- 1/2 lime
- sea salt and pepper to taste

For garnish:

- Fresh cilantro leaves
- sea salt and pepper to taste

Step 1: Preheat the oven to 400°F. Bring a small saucepan of filtered water to a boil.

Step 2: Roughly chop tomatoes, bell peppers and the habanero (if using). Add the veggies to a rimmed baking sheet, drizzle with 1 tablespoon of the extra-virgin olive oil and toss to coat. Place in oven and roast for 20 to 25 minutes or until slightly charred and fork tender.

Step 3: While veggies are roasting, add the beet to hot water and boil for 20 minutes or until fork tender. Remove the beet and set aside to cool.

Step 4: Place the veggies, beet and the remaining gazpacho ingredients into a blender and blend on high for 50 to 60 seconds, or until desired consistency. Taste and adjust seasoning, as needed. Place the soup in the refrigerator to chill for at least 1 to 2 hours, or if prepping the soup in advance, place in an air-tight container for up to 5 days.

Step 5: Prepare the chimichurri. Place all ingredients in a food processor and pulse until well combined.

Step 6: When ready to enjoy, pour the soup into bowls, top with the chimichurri and garnish and enjoy!

Nutritional analysis per serving (one-quarter of the gazpacho and chimichurri): calories 312, fat 28 g, protein 6 g, carbohydrate 11 g, sodium 114 mg