

## PINEAPPLE CUCUMBER GAZPACHO

from [WholeFoodsMarket.com](http://WholeFoodsMarket.com)

(serves 4–6)

### Ingredients

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|---|---|
| 3 cups chopped <b>pineapple</b>                         |   |
| 3 cups <b>cucumbers</b> ,<br>chopped, seeded and peeled | ½ cup thinly sliced <b>onions</b><br>(white parts only)           |
| 1½ cups <b>pineapple juice</b>                          | 2 Tbsp finely chopped <b>macadamia nuts</b><br>(optional garnish) |
| 3 Tbsp <b>olive oil</b>                                 | 2 Tbsp finely chopped <b>cilantro</b><br>(optional garnish)       |
| 1 Tbsp <b>lime juice</b>                                |   |
| 1 <b>jalapeno</b> , halved and seeded                   |   |
| <b>salt</b> to taste                                    |   |

### Instructions

1. Put pineapple, cucumber, pineapple juice, oil, lime juice, jalapeno and salt into a blender and puree until smooth. Add green onions, and puree until just combined.
2. Transfer soup to a bowl, cover and chill for at least 2 hours.
3. Ladle soup into bowls and garnish with macadamia nuts and cilantro.