



# ***White Gazpacho Soup***

*MyPlate2Yours - Lynn Dugan*

## ***Ingredients***

1/2 pound green grapes  
1/3 cup almonds, toasted  
1 English cucumber, seedless and sliced into 1 inch pieces  
2 green onions, sliced into 1 inch pieces  
1 clove garlic  
3 tablespoons fresh dill  
2 tablespoons non-fat plain Greek yogurt  
1/4 cup skim milk  
1 tablespoon white balsamic vinegar  
2 tablespoon EVOO  
Salt and white pepper, to taste

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## ***Directions***

Place grapes in freezer (reserving 6 for garnish). In a food processor, process almonds, garlic and dill until chopped. Add frozen grapes, cucumbers, onions, milk, yogurt, and vinegar. Process until pureed, about 2 minutes. Season with salt and pepper and more vinegar, as needed. Blend in EVOO with a drizzle. Serve with sliced grapes (cut side up) as garnish. Enjoy!