



Grilled Tomato Gazpacho Salad

Prep: 20 minutes plus chilling

Cook/Grill: 10 minutes • Serves: 6

- 4 large tomatoes, cored and quartered
- ¼ cup plus 2 tablespoons extra virgin olive oil
- 1 garlic clove, minced
- 2 tablespoons fresh lemon juice
- 2 tablespoons red wine vinegar
- 2 teaspoons chopped fresh cilantro leaves
- 1 teaspoon Tabasco® sauce
- ¾ teaspoon kosher salt
- ¼ teaspoon ground cumin
- ¼ teaspoon smoked paprika
- 3 celery ribs, diagonally sliced ¼-inch thick
- 2 green onions, thinly sliced
- 1 English cucumber, cut lengthwise in half, then sliced ¼-inch thick
- 1 red bell pepper, cut into ½-inch pieces
- ½ large red onion, sliced ¼-inch thick
- ⅓ cup panko breadcrumbs

1. Prepare outdoor grill for direct grilling over high heat. In medium bowl, toss tomatoes with 1 tablespoon oil. Place tomatoes on hot grill rack; cover and cook 10 minutes or until charred and skin is blistered, turning occasionally. Let cool.

2. In small bowl, whisk half the garlic, lemon juice, vinegar, cilantro, Tabasco, ½ teaspoon salt, cumin and paprika; whisking constantly, slowly drizzle in ¼ cup oil until emulsified.

3. In large bowl, toss celery, green onions, cucumber, pepper, red onion and tomatoes. Add dressing and toss to combine; cover and refrigerate at least 1 hour or overnight.

4. In medium skillet, toss breadcrumbs and remaining half the garlic and ¼ teaspoon salt; drizzle with remaining 1 tablespoon oil. Cook over medium heat 5 minutes or until golden brown, stirring occasionally; cool.

5. Serve salad sprinkled with breadcrumb mixture.

Approximate nutritional values per serving:

188 Calories, 14g Fat (2g Saturated), 0mg Cholesterol, 286mg Sodium, 15g Carbohydrates, 3g Fiber, 3g Protein

Chef tip

Try serving the salad topped with sliced avocado.