



**Iced Tomatillo and Avocado Soup
(Green Gazpacho)**

Utensils: blender (minimum 6-cup capacity)
measuring cups (1-cup & 4-cup)
measuring spoons
medium mixing bowl
rubber spatula
wire whisk

Ingredients: 4-6 tomatillos, husked, washed and coarsely chopped
1 poblano chili, roasted, peeled & seeded
1 tbsp lime juice
2 tsp salt
1 ½ cups cold water plus enough ice cubes to make water rise to 3 cups
3-4 avocados, peeled and seeded
2 tbsp olive oil
½ cup heavy cream
2 tbsp scallions, chopped

Procedure: A) Place tomatillos, poblanos, lime juice, salt and 1-2 tbsp of cold water in blender and blend until smooth.
B) Add avocados and remaining water to blender and pulse briefly, just to make a smooth puree.
C) Using spatula scrape contents of blender into mixing bowl.
D) Add remaining ingredients to mixing bowl and whip well.

Yield: 6 cups

Shelf Life: 1 day