

GAZPACHO SALAD

MULTICOLOR TOMATOES BRING A PRETTY POP WHILE SMOKED PAPRIKA ADDS LOAD OF FLAVOR TO THIS CHILLED VEGETABLE SALAD



**PREP TIME: 20 MIN. COOK TIME: 0 MIN
READY IN 20 MIN. - SERVINGS: 8**

**3lbs multicolor heirloom tomatoes
2 small shallots
4 mini cucumbers
1/3 cup sherry vinegar
2 medium bell peppers
¾ tsp smoked paprika
1/4 cup fresh parsley
¼ cup olive oil**

STEP 1 Chop the tomatoes and cucumbers. Seed and chop the peppers. In a large serving bowl, combine vegetables.

STEP 2 Tear the parsley and add to vegetables. Peel and thinly slice the shallots.

STEP 3 In a small bowl, combine the vinegar, shallots, and paprika. Whisk in the oil until smooth. Season with salt and pepper. Add to vegetables and toss to combine. Serve immediately or refrigerate, covered, for up to 3 hours.