

# Melon & Lime Gazpacho

Total time **10 mins** 10 mins preparation time

Nutritional facts (per portion):  
**465 kJ / 111 kcal**

Protein: **3.9 g**  
Carbohydrates: **19.8 g**

## INGREDIENTS

2 portion(s)

**1** small clove of garlic  
**1** (orange) pepper  
**300 g** watermelon (pulp)  
**60 g** cherry tomatoes  
**1** mini cucumber  
**1 tsp** lime juice  
**2.5 tsp** Kikkoman Naturally  
Brewed Soy Sauce  
Freshly ground pepper  
**1** small unwaxed lime  
A few basil leaves

## PREPARATION

### Step 1

Peel garlic, deseed pepper and puree both with half of the melon pulp, tomatoes and cucumber in a high-powered blender.

### Step 2

Season soup with lime juice, Kikkoman Soy Sauce and pepper. Cut remaining melon into small cubes and add.

### Step 3

Cut the lime into slices and quarter them.

### Step 4

Divide soup between bowls, garnish with lime and basil and serve.