

# Capsicum gazpacho soup

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## Capsicum gazpacho soup

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## Capsicum gazpacho soup

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Looking for healthy, vegetarian soup ideas? We love this capsicum gazpacho soup.

### Ingredients

- ¼ white onion
- 2 zucchini peeled, roughly chopped
- 2 red [capsicum](#), roughly chopped
- ¼ cup Shiro miso
- Juice of 1 lemon
- 1 avocado
- 1 tsp coriander fresh
- 3 tsp flax oil
- Pinch of salt
- 1 clove garlic
- 1 stalk celery, roughly chopped
- ¼ tsp smoked paprika
- 1 cup water
- 6 sundried tomatoes, soaked to soften

Method:

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## Capsicum gazpacho soup

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Blend all in a high-speed blender. Adjust to taste. Serve with extra coriander to garnish and a sprinkling of smoked paprika.

Recipe from eBook [Easy Raw Food Recipes to get you Started](#).

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