



Chilled Spanish Vegetable Soup

- 3/4 cup soft white bread crumbs
- 3 Tbsp. red wine vinegar
- 1 clove garlic, peeled and crushed
- 1/4 cup olive oil
- 1 large cucumber, peeled and chopped
- 1 green pepper, chopped
- 8 large ripe tomatoes, peeled and chopped
- 1 cup cold water
- Salt to taste
- 1/8 tsp. pepper
- 1 package Almond Accents® Original Oven Roasted sliced almonds



Preparation Time : 30 minutes

Place breadcrumbs, vinegar, garlic, and oil in small bowl and mix vigorously with a fork to form a smooth paste. Set aside. Mix all remaining ingredients in large mixing bowl, and then blend in bread paste. Cover and chill at least 24 hours before serving. Garnish with Almond Accents.

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