15-Minute Watermelon Gazpacho

This vegan watermelon gazpacho gets its spicy kick from fresh jalapeños and chili powder, while diced cucumber and jicama add a cool bit of crunch. Best of all, the recipe comes together in just 15 minutes.

To pick a nice, juicy watermelon, look for the yellow “field spot” that indicates the fruit has been ripening on the ground. When the spot is a creamy yellow color, the fruit is ripe. A juicy watermelon will also feel heavy for its size.

Recipe from Healing the Vegan Way

By Mark Reinfeld

1. Place the watermelon, water or coconut water, lime juice, jalapeño pepper, chili powder, chipotle chili powder, and salt in a blender and blend well.

2. Add the remaining ingredients and stir well before serving.

Makes 5 cups
Ready In: 15 minutes

INGREDIENTS:

- 6 cups chopped watermelon (1-inch cubes)
- ½ cup water or coconut water
- ¼ cup freshly squeezed lime juice
- ½ teaspoon seeded and diced jalapeño pepper
- ½ teaspoon chili powder
- ¼ teaspoon chipotle chili powder
- Pinch of sea salt
- ¾ cup seeded and diced cucumber
- ¾ cup peeled and diced jicama
- 1 tablespoon plus 1 teaspoon finely chopped fresh cilantro