

CHILLED CUCUMBER AND CILANTRO SOUP WITH CORN RELISH



INGREDIENTS

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| 1 cup corn kernels, blanched | 1 tsp. Red Wine vinegar |
| 1 cup cilantro, chopped | 1/4 cup dill |
| 2 tsp. seedless jalapeños, chopped | 2 tsp. lemon juice |
| 1 tsp. lime juice | 16 oz. plain Greek yogurt |
| 2 English cucumbers, peeled and coarsely chopped | 1/2 cup vegetable broth |
| | Salt and pepper to taste |

DIRECTIONS

- First prepare the corn relish by mixing together the corn, chopped jalapeño and lime juice. Cover the mixture and place in the fridge for a couple of hours to let the flavor develop.
- Prepare the soup by tossing together the cucumber, red wine vinegar, dill, 1/2 cup of cilantro, Greek yogurt and lemon juice in a mixing bowl. Let the mixture sit at room temperature for 30 minutes.
- Pour the cucumber mixture into the blender with the vegetable broth and blend until it is a smooth texture.
- Let it rest in the fridge for 2 to 24 hours.
- Serve the soup with the corn relish on top and enjoy!

