

# Gazpacho Slaw

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Ingredients:

Vinaigrette:

¼ cup olive oil  
¼ cup freshly squeezed lemon juice  
¼ cup tomato juice  
2 tsp. ground cumin  
1 garlic clove, peeled and minced  
¼ tsp. honey or agave syrup  
¼ cup coarsely chopped fresh cilantro  
salt and pepper to taste

2 ripe tomatoes, cut in half, seeded, and cut into thin strips  
1 small red onion, peeled, cut in half lengthwise, and then sliced into thin strips  
1 sweet red pepper, cored and seeded, and julienned  
1 sweet yellow pepper, cored and seeded, and julienned  
2 celery stalks, cut on the diagonal into ¼ inch pieces  
1 cucumber, cut in half lengthwise, seeded, and cut into ¼ inch cubes  
1 small jicama, peeled and julienned (optional)

Directions:

Mix all the ingredients for the vinaigrette together in a bowl until the oil and lemon juice are thoroughly blended.

Toss the vegetables together in a large bowl with the Tomato-Cumin Vinaigrette. Let the salad sit, covered, at room temperature for up to 30 minutes to develop flavor.

~ Credit: Susan Costner