Grilled Tomatillo Gazpacho with Queso Fresco

Prep: 30 minutes plus chilling
Grill/Cook: 12 minutes • Serves: 10

2   pounds tomatillos, husks removed and rinsed
2   medium onions, cut into ½-inch-thick rounds
2   poblano peppers
1   package (⅔ ounce) fresh basil leaves, chopped
3   garlic cloves, minced
3   cups water plus additional if necessary
1   cup lightly packed chopped cilantro sprigs plus additional sprigs for garnish
1   English cucumber, half cut into ¼-inch pieces, half roughly chopped
⅓   cup olive oil
2   tablespoons fresh lime juice
1½   tablespoons Worcestershire sauce
1   teaspoon kosher salt
½   teaspoon fresh ground black pepper
1   yellow or orange bell pepper, cut into ¼-inch pieces
1   small zucchini, cut into ¼-inch pieces
⅔   cup crumbled queso fresco

1. Prepare grill for direct grilling over medium-high heat. Place tomatillos, onions and poblano peppers on hot grill rack; cover and cook 12 minutes or until vegetables are charred, turning occasionally. Cool 15 minutes.

2. Pull off stems of peppers and cut each lengthwise in half; with knife, scrape out seeds. In blender or food processor with knife blade attached, pulse half each of the basil, garlic, water, cilantro and grilled vegetables until slightly chunky, adding additional water if desired for thinner consistency; transfer to large bowl. Repeat with remaining basil, garlic, water, cilantro and grilled vegetables, and roughly chopped cucumber. Stir in oil, lime juice, Worcestershire, salt and black pepper; cover and refrigerate at least 4 hours or up to 1 day. Makes about 10 cups.

3. To serve, stir in bell pepper, zucchini and remaining cucumber. Ladle soup into serving bowls; garnish with queso fresco and cilantro sprigs.

Approximate nutritional values per serving:
173 Calories, 14g Fat (3g Saturated), 6mg Cholesterol,
284mg Sodium, 11g Carbohydrates, 3g Fiber, 3g Protein

Helpful *tips*:

> For a less spicy soup, use only 1 poblano pepper.

> For a heartier soup, add cooked, chilled shrimp and diced avocado.