

Chilled Cucumber and Avocado Soup with Mango Salsa

Serves 4

- 2 large cucumbers, peeled and cut into rough slices
- 1 large Haas avocado, halved, pitted, and flesh scooped out
- 2 scallions, green and white parts included, chopped
- 2 tablespoons fresh lime juice
- $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon sea salt (to taste)
- $\frac{1}{4}$ teaspoon black pepper (or to taste)



Mango Salsa

- 1 cup Ataulfo mango, cut into $\frac{1}{2}$ inch cubes
- $\frac{1}{2}$ cup tomato, $\frac{1}{2}$ inch dice
- $\frac{1}{2}$ cup shucked corn kernels (raw)
- $\frac{1}{2}$ cup cilantro, loosely packed and finely chopped
- 1 Tablespoon olive oil
- 1 Tablespoon lime juice
- Sea salt and black pepper to taste

Blend all soup ingredients together in a blender till smooth, adding enough water to achieve perfectly creamy texture (about a scant half cup, but use your judgment).

Toss the salsa ingredients together in a small bowl.

Transfer soup to four serving bowls. Top each with a half cup of the mango salsa, and serve.