



# Roasted Strawberry Gazpacho

Enjoy this refreshing appetizer with an expressive Rosé wine.

Prep time: 30 minutes  
Cook time: 10 minutes

## Ingredients

- 2 cups strawberries
- 1 cup tomatoes, diced
- ½ cup red pepper, diced
- ¼ cup red onion, diced
- 1 cup cucumber, peeled and diced
- 1 cups tomato juice
- Juice from 1/2 lemon
- Salt and pepper to taste

## Directions

1. Preheat an oven to 325 degrees. Roast the strawberries for 10 minutes. Allow to cool.
2. Combine all ingredients in a blender. Puree until very smooth.
3. Season with the lemon, salt, and pepper.
4. Depending on the ripeness of your tomatoes, you may need to add a pinch of sugar as well.
5. Serve chilled for a refreshing bite on a hot summer day.

## Wine Recommendations



2019 The Reserve Rosé



Rosé 6-Pack Cans



2020 Rosé