

Portuguese White Gazpacho

Yield: 5 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-using-portuguese-oregano>

Ingredients:

- 1 1/2 cups rustic white bread cubes of day-old, crust removed
- 2/3 cup blanched whole almonds unsalted
- 1 fennel bulb small, stalks and core removed, bulb chopped; reserve a few of the frilly fronds for garnish, optional
- 1/2 cup sweet onion chopped
- 1/2 English cucumber seedless, peeled and chopped
- 4 sprigs oregano leaves
- 1/4 cup extra virgin olive oil plus 2 tablespoons
- 3 tablespoons white wine vinegar
- kosher salt
- freshly ground black pepper
- 1 1/2 cups lump crabmeat jumbo, picked over and drained well
- 1/2 small carrot peeled and minced
- 1/2 stalk celery minced
- 1 tablespoon brandy or tawny Port
- 1 teaspoon piri piri sauce or store-bought hot sauce, or to taste
- kosher salt
- freshly ground black pepper
- 2 cups salad greens tender baby, optional

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 30 milligrams
4. Fat: 21 grams
5. Fiber: 5 grams
6. Protein: 13 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 490 milligrams

9. Sugar: 3 grams

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