

## Spicy Cucumber-Avocado Soup

GOURMET JULY 2000



**ACTIVE TIME:** 10 min **TOTAL TIME:** 10 min

### INGREDIENTS

- 1/2 firm-ripe California avocado
- 1 3/4 English cucumbers (1 1/2 pounds), cut into 1/2-inch pieces
- 1 (8-ounce) container plain low-fat yogurt (1 cup)
- 3 tablespoons chopped fresh chives
- 1 teaspoon fresh lime juice
- 1 teaspoon salt, or to taste
- 1/2 teaspoon chopped fresh jalapeño chile with seeds
- 1 cup small ice cubes
- Garnish: diced avocado and chopped chives
- chives

### PREPARATION

Peel and pit avocado. Blend all ingredients in a blender until very smooth, about 1 minute.