

White Bean and Watermelon Gazpacho with Savory Almond Seaweed Granola

Savory Granola

- ¾ cup oats
- 1/3 cup almonds
- 2 TBSP. tahini
- 1 tsp. molasses
- 2 tsp. soy sauce
- Juice from ½ lemon
- Pinch of pepper
- 1 full-sized sheet of nori

Gazpacho

- 1 lb. rehydrated white beans (divided)
- 2 shallots
- 1 clove garlic
- 1 jalapeno pepper
- 2 medium-large tomatoes (about ¾-1 lb total)
- 1 cucumber (divided)
- Around 10 basil leaves
- 1 cup loosely packed fresh parsley, plus a little more for garnish
- 1 ½ lb. watermelon (divided)
- 1 tsp. balsamic vinegar
- Salt and pepper, to taste

Steps

1. Start by making the savory granola. This can be made a day or two ahead of time, but it is important that you cook it enough in advance that it has time to cool completely before serving. Preheat the oven to 300°F (190°C) and prepare a baking sheet with a silicone baking mat. Combine the oats and almonds in a large bowl. In a smaller bowl, whisk together the tahini, molasses, soy sauce, lemon juice and pepper. Pour over the oats and stir well, until they are all coated and a little clumpy. Use scissors to cut the nori into small squares, and fold into the oats.
2. Spread the granola out on the baking sheet- it will be somewhat clumpy, but break up any really large clusters. Place in the preheated oven for 15 minutes, and



once done let cool completely to dry the mixture out. Store in an air-tight container until you are ready to use.

3. Next start on the white bean and watermelon gazpacho. Start by setting aside $\frac{1}{2}$ cup of beans, $\frac{1}{4}$ of your cucumber, some parsley, and $\frac{1}{2}$ lb. of watermelon. Don't blend these bits, you'll be wanting them for later. Instead you can cut the cucumber and watermelon into small cubes.

4. Add the remainder of the beans to the food processor, and let blend until fairly smooth and creamy. Add the shallots, garlic, jalapeño, tomatoes, cucumber and herbs and process until it is somewhat uniform and smooth. Finally add the watermelon, balsamic, and salt and pepper and pulse into a smooth soup. Serve immediately, or chill until ready to serve.

5. To serve divide the cubes of cucumber, watermelon and beans into bowls. Top with your white bean and watermelon gazpacho, and add a generous serving of savory granola on top. Garnish with fresh parsley.