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Honeydew Cucumber Soup

Servings 8

2 cups honeydew, cut into ½" pieces
1 English cucumber, cut into ½" pieces
8 ounces plain non-fat yogurt
1/4 cup fresh mint leaves
2 tablespoons fresh lime juice

In a blender, combine honeydew pieces, cucumber, yogurt, mint leaves, and lime juice. Purée mixture in batches 30 seconds, pouring mixture as puréed through a sieve into a bowl, and season soup with salt and pepper. Chill soup, covered, at least 2 hours and up to 6.

Serve soup garnished with mint.