Avocado Gazpacho
Recipe makes 8 servings

Ingredients

2 1/2 cups tomato-vegetable juice cocktail (such as V8®)
2 1/2 cups vegetable broth
3 large tomatoes, diced
3 large avocados - peeled, pitted, and cut into bite-sized pieces
1 cup diced cucumber
1 (8 ounce) can chopped tomatoes with juice
1/2 cup chopped green bell pepper
1/2 cup chopped red bell pepper
1/4 cup extra-virgin olive oil
3 green onions, thinly sliced
1 lemon, juiced, or more to taste
2 tablespoons minced fresh cilantro
2 tablespoons white wine vinegar
1 dash hot pepper sauce (such as Tabasco®), or to taste
salt and ground black pepper to taste

Directions

1. Mix tomato-vegetable juice, vegetable broth, tomatoes, avocados, cucumber, canned tomatoes with juice, green bell pepper, red bell pepper, olive oil, green onions, lemon juice, cilantro, vinegar, hot pepper sauce, salt, and black pepper together in a large bowl. Cover and chill for at least 3 hours before serving to allow flavors to blend