



*Christy Boston's*  
Kitchen

**Website:**

[www.christybostonskitchen.com](http://www.christybostonskitchen.com)

Recipe Category:  
Soups and Salads

**Serves: 2**

**Total Time: 1 hr 15 mins**

Prep: 10 mins

Cook: 5 mins

Chill: 1 hr

# Tomato Cucumber Soup

**Ingredients:**

- 1/2 tablespoon olive oil
- 1 medium yellow onion, roughly chopped
- 4 medium tomatoes, roughly chopped
- 1/2 cucumber, roughly chopped with skin on
- 1/4 cup coconut milk
- 1 1/2 tablespoons mayonnaise
- 1 tablespoon heavy cream
- 1 teaspoon chopped mint leaves
- 1/4 teaspoon Maharajah Style Curry
- 1/4 teaspoon salt
- pinch black pepper
- 3 drops lime essential oil (or 3 teaspoons lime zest)

**Directions:**

1. Heat olive oil in a medium pan over medium. Add the onions and saute for 3 minutes. Add the tomatoes and continue to cook, stirring occasionally, for another 2 minutes or until you begin to see the tomatoes give up their juices. Remove the pan from the heat and allow to cool slightly.
2. Puree the tomato mixture in a blender by pulsing several times. Add the cucumbers and pulse until chopped into small pieces. Add in the remaining ingredients and pulse until well combined.
3. Chill the soup for a minimum of 1 hour. Serve in bowls garnished with mint leaves and a grind of black pepper.