Cucumber Bisque w/ Cherry Tomato Garnish

Serves 4

Soup

Japanese cucumbers, large, peeled and seeded, 4 each (~ 8 cup)
chopped in large chunks
Cilantro, chopped 1/2 cup
Green onions, chopped 1/4 cup
Lowfat plain yogurt 2 cup
Olive oil 1 T
Lime juice, fresh 2 T
Salt 1/2 tsp.
Black Pepper 1/4 tsp.

Garnish

Cherry tomatoes, sliced in half or quarters 1 cup
Olive oil 4 tsp.
Cilantro, chopped 4 tsp.
Green onions, sliced 4 tsp.
Black pepper, cracked/fresh ground 1 tsp.

1. Combine the ingredients for the soup in a blender and blend until smooth. Adjust flavors to taste.
2. Pour into individual serving bowls and garnish with the cherry tomatoes, a drizzle of olive oil, cilantro and green onions.
3. Grind some fresh pepper if desired.