



Lemon Balm and Cucumber Soup

Try this refreshing uncooked soup, which is ideal for hot summer days.



Ingredients

- 3 cucumbers, chopped
- 1 tbsp Lemon Balm leaves
- 2 scallions
- 2 hard-boiled eggs
- 1/4 cup toasted pecans
- 1 tbsp each of fresh dill, mint and parsley
- 3 cups plain yogurt
- 1 1/2 tbsp olive oil
- Salt and freshly ground pepper

Directions

In a blender or food processor, coarsely chop the cucumbers with the Lemon Balm leaves, scallions, hard-boiled eggs, toasted pecans and the fresh dill, mint and parsley. Add the yogurt and olive oil. Blend until pureed. Season with salt and freshly ground pepper. Serve chilled.