

Refreshing Cucumber, Avocado & Dill Soup

Ingredients:

- 2 avocados
- 1 cucumber (medium size)
- 1 celery stalk
- juice of 1 lime
- a handful of fresh dill +
some extra to serve on top
- 1 tsp ground coriander
- 2 tsp ground cumin seeds
- 1 tsp salt
- 1 cup of water
- Optional: 1 clove of garlic



Instructions:

1. Chop the cucumber and celery so that they will blend easily with the rest of the ingredients.
2. **In a blender, combine all the ingredients except the dill you'll use for decoration**

3. Blend the soup until you get the desired texture, I like mine blended well so it becomes a creamy soup.
4. Taste if it has enough lemon and salt. if it taste a little bland, usually lemon and salt are the things you want to add.
5. Serve in bowls and sprinkle some fresh dill on top. You could add some fresh ground pepper and/or cayenne if you like.