



# Cucumber-Avocado-Soup

*1 piece* Avocado

*1 piece* Salad cucumber

*250 ml* [vegan Alnatura cocos-yoghurt](#)

*1 piece* onion

*1-2 pieces* garlic cloves

*2 piece* lime (juice)

salted peanuts

*2 El* good olive oil

*1 TL* Kukurma

*to spice* salt, pepper

optional

Feta cheese

Mixer (I use [Nutribullet](#))

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## Preparation:

1

Peel avocado, cucumber, onion and garlic cloves. Core avocado and dice with cucumber, onion and garlic.

2

Put all ingredients together with yoghurt and lime juice in the Nutribullett and mix to a creamy mass.

3

Season with salt and pepper.

Wash the onions and finely chop with feta cheese, mix together with peanuts and serve as a topping for the soup.

Finally, spread a little olive oil with a spoon and sprinkle with turmeric and pepper.

Finished.



*I wish you a wonderful enjoyment  
and have fun and enjoy preparing this soup..*



### Lucina's tips:



This recipe can be wonderfully prepared as a vegan soup - simply omit the feta.  
Depending on your taste, add a small amount of peanuts as a highlight to the soup.



*Good luck and buon appetite!*

*your Lucina Cucina*