



Romesco Sauce

Serves 1

Ingredients:

- 16 oz. vol. Fresh Roma Tomatoes , diced
- 1 oz. vol. Fresh Garlic , minced
- 2 oz. vol. Yellow Onions , diced
- 6 oz. vol. Red Bell Peppers , diced
- 2.5 oz. vol. Olive Oil
- 3 oz. vol. Crushed Almonds
- 1 tsp. Crushed Red Pepper Flakes
- 4 oz. vol. Red Wine (Rioja)

Directions:

1. Preheat oven to 425.
2. Fold diced tomatoes, garlic, onions, bell peppers and olive oil together in a mixing bowl.
3. Vegetables should be well coated with olive oil. Pour coated vegetables onto half sheet pan and season to taste with salt and pepper.
4. Roast vegetables approximately 30-45 minutes or until lightly charred on edges. Remove from oven and set aside.
5. Toast almonds in a medium size sauté pan over medium heat. Add crushed red pepper flakes and roasted vegetables. Stir to combine. Increase heat to medium high and deglaze pan with red wine. Continue cooking until most of liquid is absorbed.
6. Serve immediately.