



## Recipes

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### Romesco Sauce

Serves 9

#### Ingredients:

- 6 Dried Guajillo Chiles
- 1 cup Red Wine Vinegar
- 2 3/4 cups Olive Oil
- 6 Mission® 10" Heat Pressed Flour Tortillas (10420)
- 3 cups Chopped Brown Onions
- 3 Tbsp. Chopped Garlic
- 25 oz. Roma Tomatoes , seeded and diced
- 1 1/2 cups Roasted Red Bell Peppers , diced
- 3/4 cup Slivered Almond , toasted
- 2 1/2 tsp. Spanish Paprika
- 3/4 cup Chicken Broth
- 1 1/4 tsp. Salt

#### Directions:

1. Remove the stems and seeds from the dried chiles. In a small bowl, soak the chiles in the vinegar for 30 minutes. Remove the chiles, reserving the vinegar, and scrape the flesh off of the skins. Return the flesh of the chiles to the vinegar and discard the skins.
2. In a skillet over medium-low flame, heat the olive oil. Tear the Mission® flour tortillas into smaller pieces and fry in the oil until golden brown. Remove from the oil and set aside. Add the onion and garlic to the oil and sauté until just starting to turn golden brown. Add the tomatoes, roasted bell peppers and return the tortillas to the pan. Continue cooking for 2 minutes.
3. Transfer to a food processor. Add the vinegar and chile flesh and the remaining ingredients and process to a smooth mixture.