



Romesco (Roasted Red Pepper) Sauce

By Amy Symington

Prep time: 11 minutes | Cook time: 4 minutes | Total time: 15 minutes

This is a versatile sauce boasting the sweet, tangy, and slightly smoky flavour of roasted red peppers. It is fantastic as a dip or spread for your favourite crackers, flatbreads, or sandwiches. Romesco sauce is also a wonderful way to enliven roasted vegetables like asparagus, broccoli, cauliflower, or potatoes, and it makes an amazing pasta sauce as well!

Ingredients:

- 1 × 12 oz jar fire roasted red peppers, drained
- ¼ cup tomato paste
- ½ cup blanched slivered almonds
- 2 garlic cloves, crushed
- 2 tbsp chopped parsley (optional)
- 1 tbsp sherry or red wine vinegar
- 1 tbsp smoked paprika
- ½ tsp salt
- ¼ tsp cayenne pepper (optional)
- ½ cup extra virgin olive oil

Preparation

1. Place a medium sauté pan over medium heat. When hot, add the blanched almonds and toast, stirring frequently, until fragrant and browning, about 4 minutes.
2. In a blender, add all ingredients and the toasted almonds. Pulse to combine, then run on medium speed to form a textured or smooth sauce (30 seconds to 1 minute), depending on preference.

Tips:

- If you prefer a thicker spread or dip, add another ¼ cup of roasted almonds and an extra teaspoon each of sherry vinegar and smoked paprika.
- Walnuts can be used in place of almonds if preferred.
- For a nut-free version, try raw unsalted sunflower seeds.