

Romesco Sauce

makes: 1 cup

Ingredients:

16 oz jar roasted red peppers, liquid drained

1/2 tsp red pepper flakes

3 garlic cloves

2 tbsp extra virgin olive oil

1/2 cup pine nuts or almonds

3 tsp tomato paste

1/2 tsp salt

Directions:

1. Add everything to a food processor or blender. Blend until smooth and creamy.
2. Store in an air tight container in the fridge for up to 1 to 2 weeks. Portion down the recipe to desired amount.

