

Romesco Sauce



This bold sauce comes together quickly in a blender and packs in tangy and smoky flavor to elevate your favorite meat, seafood, egg, or vegetable dishes.

YIELD 24 SERVINGS	PREP TIME 10 MIN	TOTAL TIME 10 MIN
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INGREDIENTS

½ cup	Almonds, blanched, slivered
3 cloves	Garlic, roughly chopped
1 (12oz) jar	Roasted Red Peppers, <u>drained</u>
1 (15oz) can	Tomatoes, diced, low sodium, <u>undrained</u>
¼ cup	Extra Virgin Olive Oil
1 Tbsp	Sherry Vinegar
¼ cup	Parsley, fresh
1 tsp	Smoked Paprika
½ tsp	Kosher Salt
¼ tsp	Red Pepper Flakes

CHEF'S NOTES

This classic Spanish sauce originates from a port city and was created to add flavor to the daily seafood catch. Some versions may include pine nuts or hazelnuts, additional spices and herbs, or use breadcrumbs as a thickener.

This version uses jarred roasted red peppers and canned diced tomatoes to get a flavorful sauce on the table in no time. Try fire roasted tomatoes and toasted almonds for more earthy depth of flavor. Don't have sherry vinegar on hand? Lemon juice works well, too!

DIRECTIONS

1. Gather all necessary equipment and ingredients. Prepare all ingredients as described above.
2. Add all ingredients to a large pitcher blender in the order listed above and blend until smooth and creamy.

Nutrition Facts

24 servings per container

Serving size 2 Tbsp (38g)

Amount Per Serving

Calories 40

% Daily Value*

Total Fat 3.5g 4%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 80mg 3%

Total Carbohydrate 2g 1%

Dietary Fiber <1g 2%

Total Sugars 1g

Includes 0g Added Sugars 0%

Protein 1g 2%

Vitamin D 0mcg 0%

Calcium 10mg 0%

Iron 0.2mg 0%

Potassium 50mg 2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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