



## **Romesco Sauce**

*Makes about 1 1/2 cups*

### **Ingredients**

*1 Large Roasted Red Bell Pepper - Alternately, Use Fresh Roasted*  
*1 Garlic Clove, Smashed*  
*1/2 Cup Toasted Almonds,*  
*1/4 Cup Tomato Purée*  
*2 Tablespoons Chopped Flat-Leaf Parsley*  
*2 Tablespoons Sherry Vinegar*  
*1 Teaspoon Smoked Paprika*  
*1/2 Teaspoon Cayenne Pepper*  
*1/2 Cup Canola Oil*  
*Fine Sea Salt and Freshly Ground Black Pepper*

### **Directions**

*Pulse first 8 ingredients in a food processor until very finely chopped. With motor running, slowly add oil; process until smooth. Season with salt and pepper.*

*Do Ahead: Romesco can be made 1 week ahead. Cover and chill.*