



Romesco Sauce

A delicious, intense-flavored sauce from Spain that pairs well with pasta or as a dip.

Yield: approx. 6¾ quarts

Ingredients

- 1- #10 can Bella Rossa Whole Peeled Pear Tomatoes in Juice, drain juice and reserve
- 12 each Red bell peppers, halved, seeded
- ½ cup Garlic cloves
- ¼ cup Olive oil
- ½ tsp. Sea salt
- ¼ tsp. Freshly ground black pepper
- 3 cups Almonds, sliced, toasted
- ¾ cup Breadcrumbs, toasted
- ¼ cup Extra virgin olive oil
- ¼ cup Sherry vinegar
- ¼ cup Honey
- ¼ cup Flat-leaf parsley, chopped
- Reserved Whole Pear Tomato Juice, can
- 1 tsp. Smoked paprika
- ½ tsp. Sea salt
- ¼ tsp. Cayenne pepper

Directions

1. Preheat an oven to 450°F. Heat a large roasting pan for 20 minutes until very hot.
2. In a large bowl toss the drained Bella Rossa Whole Peeled Pear Tomatoes, red bell peppers and garlic cloves in olive oil, sea salt and black pepper.
3. Carefully remove hot pan from the oven and add tomatoes, red bell peppers and garlic mix. Quickly return pan to the oven. Roast tomatoes, peppers and garlic for approx. 30–35 minutes or until tomatoes and peppers' edges become lightly charred.
4. Remove roasted tomatoes from the oven, remove red bell peppers and peel skins. Combine peeled red bell peppers, almonds, bread crumbs, olive oil, reserved pear tomato juice, sherry vinegar, honey, parsley, smoked paprika, cayenne and sea salt in a bowl. Stir thoroughly until well incorporated.
5. In the bowl of a food processor fitted with the blade attachment, pulse mixture in batches until smooth in consistency.
6. Sauce can be served hot or warm.