

ROMESCO SAUCE

Servings: 1 cup | Prep Time: 60 seconds | Ingredients: 7

Ingredients:

- 1 12-ounce jar roasted red peppers
- 1 cup raw almonds (you can toast them in a skillet for a couple of minutes but not necessary)
- 1/4 cup fresh flat leaf parsley (or cilantro to change it up)
- 1-2 tablespoons olive oil
- 2 cloves garlic
- 1 teaspoon salt (more to taste)
- juice of half a lemon

Directions:

Pulse everything together in a Vitamix or a food processor until it's texturally right for you (I like it right between chunky and smooth - I leave a little texture with the almonds. This stores beautifully in a mason jar in the fridge for up to a week.

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