

Romesco Sauce

Ingredients

- 1 large roasted red bell pepper from a jar
- 1 garlic clove, smashed
- 1/2 cup slivered almonds, toasted
- 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 extra-virgin olive oil
- Fine sea salt and freshly ground black pepper

Method

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.

