



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Red Bell Peppers**

**Romesco Sauce (Spanish style pesto)**

**Ingredients:**

8 oz roasted red bell

peppers

1 lb tomatoes

1 Tbs Pimenton or fancy paprika

3 Tbs Sherry vinegar

1 slice crusty bread

Salt to taste

6 garlic cloves, roughly chopped

½ cup blanched almonds

¼ cup olive oil

**Directions:**

Heat your oven to 400F. On a parchment lined baking sheet, roast the tomatoes and garlic until they begin to brown. This will take about 10-15 minutes for the garlic and 25 minutes for the tomato. With tongs turn the garlic over once for even roasting.

Heat a skillet over high heat. Tear the bread into small pieces. Toast the almonds and bread pieces until golden brown, not burned. Allow to cool.

Place all the ingredients in a blender and blend until it has a nice, slightly chunky consistency.

\*Enjoy with eggs, vegetables, or fish and poultry