



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Peppers**

Romesco Sauce (Spanish style pesto)

Ingredients:

2 large red bell peppers, segmented
1lb tomatoes
1 Tbs Pimenton or smoked paprika
3 Tbs Sherry
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 red bell peppers, tomatoes and garlic until they begin to brown. This will take about 10-15 minutes for the garlic and about 25 minutes for the tomato and red pepper. 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, smooth consistency.

*Enjoy with eggs, vegetables, fish or poultry