

ZUCCHINI ROMESCO FOR THE HOME CHEF

Serves 4 - 6

Ingredients for sauce:

- ½ cup Almonds, roasted and unsalted
- 6 cloves Garlic
- 2 ea. Red pepper, roasted
- 3 medium Tomatoes
- 2 Tbsp. Balsamic vinegar
- ¼ cup Vegetable oil
- 1 tsp. Salt
- ½ Tbsp. Paprika
- 1/8 tsp. Cayenne pepper
- 1 cup. Half & Half Cream

Ingredients for dish:

- 2 Tbsp. Vegetable oil
- 2 cups Broccoli, florets
- ½ cup. Carrots, shredded
- 2 lbs. Zucchini Noodles- (freshly spiralized, or prepackaged)
- 1/3 cup Vegetable stock
- 4 oz. Feta Cheese, crumbled
- 3 Tbsp. Parsley, chopped

Preparation:

- o make the Romesco sauce, place the almonds, garlic, roasted red peppers, tomatoes, balsamic vinegar, oil, salt, paprika and cayenne into a food processor or blender and puree until smooth and well combined.
- Mix Romesco sauce with cream in a saucepan. Heat over medium-high heat until simmering. Turn off heat.
- In a large pan over medium-high heat, add oil and heat until hot. Add broccoli and carrots, cook until broccoli turns bright green and begins to soften.
- Add zucchini noodles and vegetable stock. Stirring occasionally, cook until zucchini noodles begin to soften and are heated through. Don't overcook the noodles!
- Add the Romesco sauce mixture over the vegetables and zucchini noodles, stir well to combine.
- Serve with feta cheese and chopped parsley.

Enjoy!

