

# Romesco Sauce with Grilled Vegetables

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## INGREDIENTS:

- 4 garlic cloves, unpeeled
- 2 red bell peppers
- 1 red jalapeño or Fresno chile
- 1 (1 1/2-in.-thick) slice crusty bread
- 5 tablespoons olive oil, divided
- 1/3 cup Marcona almonds
- 2 tablespoons sherry or red wine vinegar
- 1 tablespoon smoked paprika
- 3/4 teaspoon kosher salt
- 1 ripe medium tomato, cored
- 3-5 different vegetables for grilling – your choice; we like zucchini, carrots, asparagus, and onions; thick potato slices are also nice

## DIRECTIONS:

- Preheat broiler to high.
- Arrange garlic, bell peppers, chile, and bread on a foil-lined baking sheet. Drizzle vegetables with 1 tablespoon oil.
- Broil, turning occasionally, until vegetables are nicely charred and softened and bread is toasted, about 8 minutes for peppers and garlic and 4 minutes for bread.
- Transfer peppers and chile to a medium bowl; cover with the used foil and let steam.

- Tear bread into small pieces. Peel garlic. Finely chop bread, garlic, and almonds in a food processor.
- Peel, stem, and seed peppers and chile.
- Add remaining 1/4 cup oil, peppers and chile, vinegar, paprika, salt, and tomato to processor; process until almost smooth.
- Serve at room temperature or cover and refrigerate for up to 2 days.
- Grilling the vegetables:
- Prepare the grill for a single zone, medium heat.
- Prepare the vegetables for grilling. With tubular veggies such as zucchini, carrots, and potatoes I recommend planks vs. slices as they're less likely to slip through the grill grates.
- Toss the vegetables with 2-3 tablespoons of canola oil or olive oil. Season with salt and pepper. Toss again.
- Place vegetables on the grill and cook until tender, turning periodically to create the grill marks. Tender veggies (such as asparagus and zucchini) will take less time to become tender – about 5 minutes. Denser vegetables like potatoes and carrots require more time on the grill – maybe 10 minutes. Keep a close eye on them.
- If desired, the vegetables can be grilled a few hours ahead of serving time and served warm or at room temperature.