



WILD. NATURAL. SUSTAINABLE.

Broccoli with Romesco & Toasted Almonds

Prep Time: 1 hour • Yields: 4-6 servings

Ingredients:

2 bunches broccolini
1 bell pepper, roasted, peeled
½ cup sundried tomatoes,
rehydrated, drained
1 tbsp. smoked paprika
2 cloves garlic
1 tbsp. fresh parsley, chopped
1 tbsp. red chili pepper flakes
1 tbsp. salt
1 tbsp. black pepper, ground
3 tbsp. olive oil
½ cup sliced almonds, toasted

Method:

1. Place roasted pepper, sundried tomatoes, spices, and oil into food processor, purée until smooth.
2. Trim ends of broccolini and add to salted, boiling water. Cook for 3 -5 minutes until "al dente." Then, drain well in colander.
3. To serve, place broccolini on a serving platter. Top with romesco sauce and toasted almonds.

Equipment:

Food processor
Large pot
Colander

