

clover food lab

Michelle again 🍷

We received a bunch of requests for this recipe from the survey, and we're so excited to see you all try it at home. I've seen a couple of you posting the Roman Tomato Soup recipe Lucia sent out on January 1st, and it warms my heart ❤️

For those of you who haven't tried it, Romesco sauce is irresistible: creamy, savory, and nutty, plus—thanks to roasted red peppers and tomato paste—packing a sweet, zippy tang.

It originated from the Catalonia region of Spain in the port city of Tarragona. The fisherman there whipped it up to pair with their catch of the day (as someone raised on the Cape, I like to think I can relate.) At the very least, I can confirm our Romesco is so tasty it elevates WHATEVER you slather it on, be it cod, haddock, or water-logged rubber boot.

At Clover, we use it in countless ways:

- As a pasta sauce - remember to save some of the pasta water to mix in for your preferred consistency.
- As a pizza sauce - topped with red onion and feta.
- As a spread on burgers.
- To dip so many carrots, radishes, and pita.
- And, in salads - cook lentils, mix with romesco, and toss in some greens!
- You can also find [10 other uses for it](#) from Spoon University. (Eating it with a spoon also highly recommended.)

Here's a quick [video walkthrough](#) of how to make it and the recipe below!

Romesco Sauce

12 oz can/jar - Roasted Red Peppers
1/4 cup Tomato Paste
3/4 tsp Garlic
1/3 cup Whole Almonds
2 3/4 tbsp Olive Oil
2 2/3 tbsp Safflower Oil
1 1/3 tsp Red Wine Vinegar
2 2/3 tsp Sugar
1 1/2 tsp Salt
3/4 tsp Paprika
1/8 tsp Aleppo Pepper
7.7 g Parsley

1. Drain liquid from roasted red peppers.
2. Remove the stems and give parsley a rough chop. Set aside.
3. Add all the ingredients except parsley into a blender or food processor and blend until smooth. Remember to periodically scrape down the sides.
5. Once the romesco is smooth and creamy all the way through, add in the chopped parsley and pulse 5-6 times or until evenly distributed.

Just like in ole Tarragona

