



Macadamia Romesco Sauce

Active Time: 5 minutes | **Total Time:** 5 minutes | **Serves:** 12

Nutrition Information Per Serving

100 calories, 1.22 g carbohydrate, 0.46 g fiber, 0.76 g NET carbs, 0.43 g protein, 10.72 g fat

Ingredients

- 2 ounce(s) Mediterranean Organic Fire Roasted Gourmet Red Peppers
- 2 clove(s) garlic, smashed
- 2/5 cup(s) extra virgin olive oil
- 2 ounce(s) roasted salted macadamia nuts
- 1 tsp smoked paprika
- 2 Tbsp(s) organic red wine vinegar
- 1 tsp sea salt
- 1/4 tsp(s) cayenne pepper

Preparation

1. Add all ingredients to a food processor or Magic Bullet.
2. Pulse to a smooth consistency.
3. Store in an airtight container in the refrigerator for up to 1 week.

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