

Shopping List:

1 red bell pepper, quartered
1 large tomato (or several small ones)
5 cloves of garlic, peeled
1/4 cup of almonds
1 slice of day old bread
2 tsp paprika
Salt & pepper to taste
3 Tbsp of olive oil
1 Tbsp sherry vinegar
1 bundle of asparagus

Cooking Instructions:

Roast the peppers, garlic, and tomatoes in a small skillet or sheet pan at 450 degrees until the peppers and garlic begin to blister and the skin easily peels from the tomatoes -- about 10 -12 minutes. Allow the ingredients to cool and place them in a food processor with the toasted bread, almonds, olive oil, sherry vinegar salt, pepper, and paprika. Pulse until a thick puree forms. Heat a tiny bit of oil in a pan. Toss in the asparagus at a medium high heat, salt and pepper, and toss until the tips start to blacken. Remove, plate, and top with romesco.