



HARVEST SALAD WITH ROMESCO SAUCE



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Recipe created by Chef Alyssa Price

1 dry pint Pure Flavor® Cloud 9® Bite-Sized

1 roasted Pure Flavor® Sweet Red Bell

1/2 cup panko or homemade breadcrumbs

2 tbsp red wine or champagne vinegar

For the Romesco Sauce:

1/2 cup toasted almonds

1/3 cup good olive oil

1 tsp sweet paprika

3 cloves garlic

Salt to taste

2

3

4

5

6

Fruity Tomatoes

Pepper, sliced



For the Pickled Shallots:

4 large shallots, peeled whole and thinly sliced ¼ cup rice vinegar 2 tbsp grenadine ¼ tsp salt



40 min

30 min10 minPREP.COOKING





For romesco sauce, place tomatoes on a baking sheet and season with olive oil, salt and pepper. Place under a heated oven broiler until tomatoes are blistered and broken down. Allow 10 minutes to cool.

2 tbsp olive oil

For the Salad:

4 eggs

1 lemon

Tomatoes, halved

2 tbsp pickled shallots

Salt and black pepper to taste Optional: ¼ cup crumbled feta cheese

1/2 dry pint Cloud 9[®] Bite-Sized Fruity

6 asparagus spears cut into 1-inch pieces

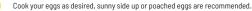
6-8 breakfast radishes, thinly sliced

6-8 sugar snap peas, sliced on a bias

8 oz baby bib lettuce leaves, whole

8 chives, cut into 1-inch pieces

- Gather all other ingredients besides olive oil into a food processor bowl, add cooled tomatoes, and pulse on high until a thick paste is reached. With the food processor running, slowly stream in olive oil and taste for seasoning.
- In a medium pot, bring salted water to a boil. Add trimmed asparagus and whole snap peas and cook for 15-30 seconds, then immediately put in ice water to seal the green color, set aside.



- Place washed greens, tomatoes, asparagus, snap peas, chives, and radish slices in a large mixing bowl. Drizzle with 2 tbsp olive oil and juice from half of a lemon. Sprinkle with salt and pepper and toss lightly.
- In your serving bowl, add a dollop of tomato romesco to the side of the bowl. Carefully arrange your dressed salad to the side of the romesco sauce, and top with your egg and crumbled cheese if using, enjoy!

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