



## Grilled Shrimp with Romesco Sauce

10 portions

### Ingredients:

- 30 each Jumbo shrimp, peeled, deveined, tails left on
- 2 Tbsp Olive oil
- 2 cups Whole peeled tomatoes, no salt added
- 1/2 cup Smoked almonds
- 2 Red bell peppers, medium
- 3 cloves Garlic, fresh, peeled
- 1/4 cup Olive oil
- 3 Tbsp Sherry vinegar
- 1/2 cup Basil, stemmed, rough chopped
- 1 1/2 Tbsp Smoked paprika, ground

### Instructions:

1. Over a high flame, roast the red peppers until blistered on all sides. Remove to a bowl, cover and allow to steam for 10 minutes.
2. Once the peppers have steamed, remove the outer burned skin, remove the stem and seeds. Place the roasted peppers into a tall container.
3. Add the tomatoes, almonds, garlic, oil, vinegar, basil and paprika to the same container.
4. Blend with a blender until thickened and still slightly chunky.
5. Set the sauce aside to develop the flavors for about 10 minutes.
6. Set up the grill for high heat grilling.
7. Marinate the shrimp in olive oil and season with salt and pepper.
8. Once the grill is hot, grill the shrimp directly over the heat until cooked, about 3 minutes a side for large shrimp, 2 minutes a side for medium shrimp.
9. Once the shrimp has been cooked, serve with the sauce and a light salad.

Recipe and photo courtesy of Kraft Heinz.