## **Easy Romesco Sauce**

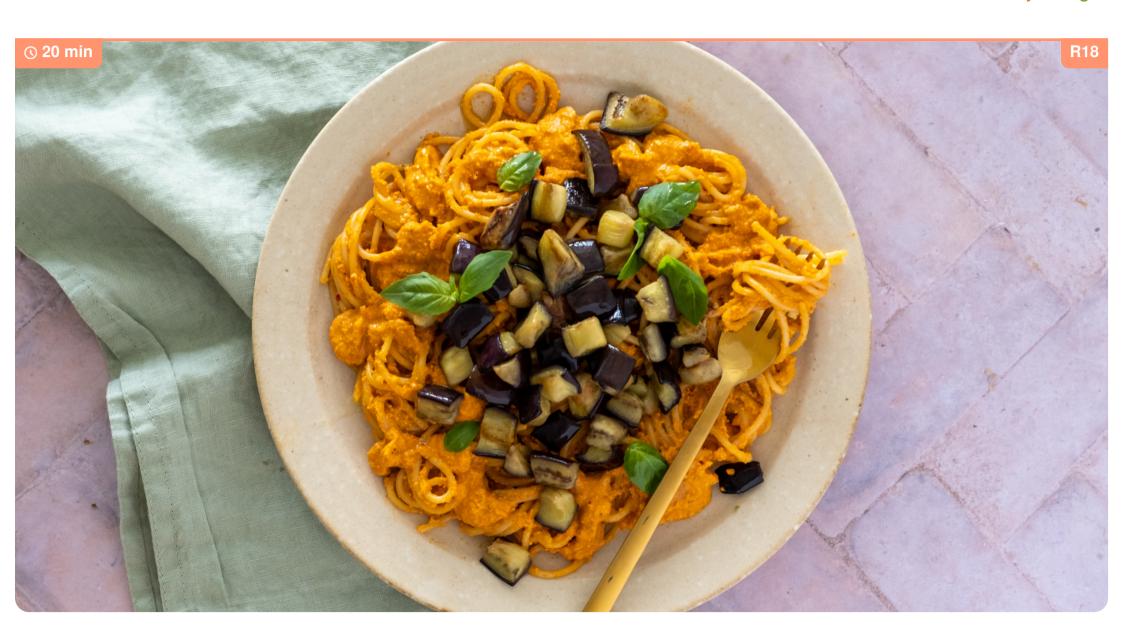
with Spaghetti and Eggplant

Romesco is a sauce made from tomatoes and nuts that originates from Catalonia and was originally made to be served with fish.

# hellóchef

Cals 768 • Prot 26 • Carbs 119 • Fat 22

Quick & Easy • Vegan



## Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

## **Ingredients**

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Veggies	2 ppl	3 ppl	4 ppl	
Eggplant	1	2	2	Piece
Olive oil	1	1	2	Tbsp
Salt	1	1	2	Tsp
Pasta				
Spaghetti	250	375	500	Grams
Salt	0.5	1	1	Tsp
Garlic cloves	1	2	2	Piece
Roasted peppers	150	225	300	Grams
Sun dried tomatoes	60	90	120	Grams
Olive oil	4	6	8	Tbsp
Cashew nuts	40	60	80	Grams
White almonds	40	60	80	Grams
Red vinegar	22	30	45	ML
Vegetable stock cube	0.5	1	1	Piece
Chipotle powder	2	2	2	Grams
To serve				
Fresh basil	15	15	15	Grams

## **Allergens**

May contain the following items and their products: crustaceans, peanuts, soybeans, cree nuts, sesame seeds, fish, eggs, milk, gluten, celery, mustard, sulphur dioxide and sulphites.



## 1 Roast eggplant

Chop the eggplant into small, bite-sized pieces. Heat a pan over a medium high heat with a generous drizzle of oil. Once hot, add the eggplant and a pinch of salt. Fry for 10-12 min until the **eggplant** is golden and cooked through.



## 2 Cook spaghetti

Meanwhile, bring a large pot of salted water to the boil. Once boiling, add the spaghetti and cook for 8-10 min until 'al dente' or cooked to your liking. Drain.



### 3 Make romesco

Meanwhile, peel and mince the garlic. Add the roasted peppers, sun dried tomatoes, garlic, olive oil, cashew nuts, almonds, red vinegar, crumbled **stock cube** and a pinch of **chipotle** (spicy!) to a food processor. Blend until smooth (add a splash of water if needed).



#### 4 Serve

Toss the cooked spaghetti in the romesco sauce. Top with the eggplant and fresh basil leaves.

