

## **Cannellini Romesco**

1/2 cups toasted peeled almonds

2 roasted bell peppers

1/4 cups of olive oil

1 bulb garlic

2 medium tomatoes

1 can drained cannellini beans

Zest from 1 lemon

1 tbs lemon juice

1/4 tsp black pepper

1 tsp of salt

Preheat oven to 450 degrees. Cut the top part of the garlic and place it on the baking pan along with the chopped tomatoes. Drizzle with olive oil and roast them for 30 minutes. Peel the tomatoes and remove some of their juice. Squeeze the garlic flesh out of the bulb.

Using a blender, blend almonds and olive oil for a few seconds, then add 1/2 of the cannellini beans and the rest of the ingredients. Blend until smooth. Pour the sauce into a bowl. Smush lightly the rest of the beans and mix with the sauce.

To serve: can be eaten as a spread, with roasted vegetables, and more.