

# Jumbo Shrimp WITH ROMESCO SAUCE

A homemade Romesco Sauce pairs well with a wide variety of grilled meats, grilled vegetables, and seafood options – including jumbo shrimp!



## STEPS:

- Wash all produce before cooking.
- Roast Bell Peppers and Tomatoes in the oven until slightly charred. Let cool before removing the skin.
- Combine roasted Peppers and Tomatoes with all ingredients (except olive oil) in a food processor or blender. Process into a thick puree. With the motor running, add a steady stream of olive oil into the blended mixture to form a smooth sauce.
- Cover sauce and allow to sit at room temperature for at least one hour before serving.
- To start preparing shrimp, peel and devein the shrimp if necessary.
- Heat up oil in a pan over medium heat. Once hot, place shrimp in the pan and sear on both sides until shrimp is opaque. Add garlic, salt, and pepper halfway through cooking, and add lemon at the end.
- Drizzle the Romesco Sauce onto the bottom of your serving plate and stand the shrimp up on top of sauce, or toss your shrimp in the Romesco Sauce. Serve and enjoy!



Nutrition Facts	
servings per container	
<b>Serving size</b>	<b>(198g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>180</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 13g	<b>17%</b>
Saturated Fat 1.5g	<b>8%</b>
Trans Fat 0g	
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 85mg	<b>4%</b>
<b>Total Carbohydrate</b> 14g	<b>5%</b>
Dietary Fiber 3g	<b>11%</b>
Total Sugars 5g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 4g	
Vitamin D 0mcg	0%
Calcium 44mg	4%
Iron 1mg	6%
Potassium 89mg	2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



**Prep time:** 15 Minutes  
**Cook time:** 15 Minutes  
**Serves:** 3-6 People

## INGREDIENTS:

### For shrimp

**6** jumbo shrimp, peeled  
**1 tbsp.** olive oil  
**2 cloves** garlic, chopped  
**Salt** and **pepper** to taste  
**½** lemon, juiced

### For Romesco Sauce

**4** Red Bell Peppers  
**2** Tomatoes-on-the-Vine  
**2 slices** crusty Italian bread, torn into pieces  
**¼ cup** toasted almonds  
**2 tbsp.** smoked paprika  
**4 cloves** garlic chopped  
**1 tbsp.** red wine vinegar  
**¼ cup** extra virgin olive oil  
**1 tbsp.** chopped fresh parsley or oregano

## CHEF'S TIP:

Your Romesco Sauce will last in the refrigerator for several weeks. To use it up, pair with your favorite grilled meats, grilled vegetables, and other seafood options!

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