

# Roasted Vegetable Skewers with Romesco Sauce

---

*Serves 8 to 12*

*Romesco sauce tastes even better the next day, when the flavors have had a chance to blend. Refrigerate it overnight in a covered container, and bring to room temperature before serving.*

## Ingredients

2/3 cup whole blanched almonds  
2 red bell peppers  
1/8 teaspoon pimenton (smoked hot paprika)  
1/4 cup loosely packed mint leaves  
1 teaspoon sherry vinegar or red-wine vinegar  
1 small garlic clove  
Coarse salt  
1 tablespoon plus 1/2 cup extra-virgin olive oil, divided  
1 pound mixed baby red and Yukon gold potatoes  
1 pound beets, stems removed, cut into 1/2 inch wedges  
1 pound carrots or parsnips, peeled and cut into 1 inch rounds  
Wooden or Metal Skewers

## Directions

Preheat oven to 350 degrees. Toast almonds in a single layer on a rimmed baking sheet until lightly golden and fragrant, 7 to 8 minutes. Transfer to a plate to cool.

Meanwhile, roast red peppers directly over a gas burner flame until blistered and charred, turning with tongs as each section blackens. (Alternatively, broil peppers on a baking sheet.) Transfer peppers to a large bowl and cover tightly with plastic wrap; let steam about 15 minutes. Using paper towels, peel off blackened skins; remove and discard stems and seeds.

Lower oven to 325 degrees. In a food processor, pulse almonds, roasted red peppers, pimenton, mint, vinegar, garlic, and 3/4 teaspoon salt to a coarse paste, about 1 minute. With machine running, add 1 tablespoon oil in a slow, steady stream through the feed tube until smooth. Transfer to a bowl.

In three medium bowls, divide remaining oil evenly. Add Potatoes to one bowl, beets to one bowl, and carrots or parsnips to one bowl. Add salt to taste (about 1/2 teaspoon) and toss each vegetable individually with the oil. Place the contents of each bowl onto rimmed baking sheets. Roast in oven (without moving potatoes on the pan) until the vegetables are tender on the inside and are slightly crisp on the outside,

about 1 1/2 hours. Allow the vegetables to cool enough to handle, and thread onto skewers. Serve immediately, or reheat in an oven before serving. Serve with Romesco sauce on the side.

-OurLocaltopia 2013-



[www.ourlocaltopia.com](http://www.ourlocaltopia.com)