

# Camerones Romesco



**FOODSERVICE**

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**SERVING SIZE: 6**

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## Ingredients

- 1 liquid tablespoon Water
- 2 pounds Shrimp, Peeled and Deviened
- 1 cup Bread, Diced
- 1 cup Diced Onion
- 1/2 cup Almonds, Sliced
- 1/8 teaspoon Red Pepper Flakes
- 1 3/4 pounds **Furmano's Crushed Tomatoes**
- 1 each **Furmano's Roasted Red Peppers**, Drained
- 1 cup Chicken Broth
- 2 tablespoons Cilantro, Chopped
- 4 cups Rice, White Prepared

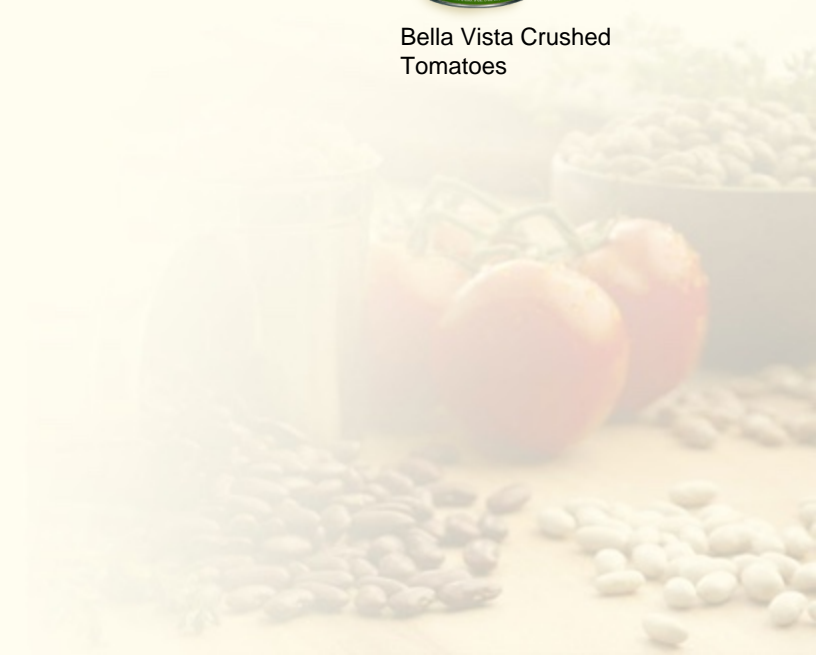
## In This Recipe



Roasted Red Peppers



Bella Vista Crushed Tomatoes



## Preparation

1. In a large saute pan over medium high heat, add Olive Oil.
2. Next, add Shrimp. Saute until shrimp is done, remove.
3. Add Onion and Bread. Saute until onions are tender.
4. Add Almonds and Red Pepper Flakes saute until Almonds toast slightly.
5. Add Furmano's Crushed Tomatoes and Roasted Red Peppers. Heat to 165\*
6. Puree Tomato Mixture in a food processor then return to pan.
7. Add Chicken Broth and Cilantro. Heat to 165\*
8. Serve Shrimp over White Rice and top with Romesco Sauce.

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