

Shrimp Romesco



FOODSERVICE

SERVING SIZE: 16

Ingredients

- 1 1/3 fluid ounces Water
- 5 1/3 pounds Shrimp, Peeled and Deviened
- 2 1/2 cups Bread, Diced
- 2 1/2 cups Diced Onion
- 1 1/3 cups Almonds, Sliced
- 1/3 teaspoon Red Pepper Flakes
- 2 1/3 quarts **Furmano's Crushed Tomatoes**
- 2 1/2 cups **Furmano's Roasted Red Peppers**,, Drained
- 6 2/3 fluid ounces Chicken Broth
- 1/3 cup Cilantro, Chopped
- 10 1/2 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 with Garlic 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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