

# Chipotle Romesco Dip

*Food Network Magazine*

*1/3 cup blanched cashews  
1 slice white bread, chopped  
3 tablespoons olive oil  
1 jar (12 ounce) roasted red peppers,  
drained  
1 small chipotle pepper in adobo  
sauce  
1 small clove garlic  
1/4 teaspoon smoked paprika  
salt (to taste)  
pepper (to taste)  
1/4 cup olive oil  
1 tablespoon sherry vinegar  
salt (to taste)  
pepper (to taste)*

In a skillet over medium-high heat, cook the cashews and bread in the olive oil until golden, 3 minutes. Transfer to a blender.

Puree' the almond mixture with the roasted red peppers, chipotle pepper, garlic and paprika until chunky. Season with salt and pepper.

With the blender running, slowly add the olive oil. Puree' until almost smooth. Add the sherry vinegar and season with salt and pepper. Pulse.

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Per Serving (excluding unknown items): 922 Calories; 96g Fat (91.4% calories from fat); 3g Protein; 17g Carbohydrate; 2g Dietary Fiber; trace Cholesterol; 136mg Sodium. Exchanges: 1 Grain(Starch); 1 Vegetable; 19 Fat; 0 Other Carbohydrates.