

## **Saffron-Pepper Sauce**

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**pinch saffron**  
**pinch red pepper flakes**  
**2 tablespoons olive oil**  
**1/3 cup piquillo peppers**  
**1 tablespoon lemon juice**  
**salt (to taste)**

In a skillet with olive oil, cook the saffron and red pepper flakes over medium heat for 1 minute.

Add piquillo peppers. Cook 3 additional minutes.

Puree' with lemon juice.

Season with salt.

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Per Serving (excluding unknown items): 242 Calories; 27g Fat (97.8% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Fruit; 5 1/2 Fat.