

**Spin the pan around once before flipping them over. This will ensure a more even char.**

## **SALMON WITH ROMESCO SAUCE**

**SERVES 4**

*To make the sauce thicker, add a bit of torn toasted or stale country bread to the food processor. You may also want to add a roasted mildly-hot pepper to the sauce.*

- 4 salmon fillets**
- 2 tbsp fresh lime juice**  
**Salt and pepper, to taste**
- 1/2 cup cherry tomatoes**
- 1 sweet red pepper, quartered**
- 3 tbsp olive oil**
- 1 clove garlic**
- 1 tbsp raw almonds, chopped**
- 2 tsp or more sherry vinegar, to taste**

- 1.** Place salmon in a shallow bowl. Drizzle with lime juice, salt and pepper.
- 2.** Heat broiler. On a large baking sheet, toss the tomatoes and red pepper with 1 tbsp oil, salt and pepper. Broil, turning once, until the vegetables are tender and slightly charred, about 7 minutes.
- 3.** Transfer the pepper and tomatoes to a food processor. Add garlic, almonds, vinegar and remaining olive oil. Process until smooth.
- 4.** Meanwhile, place the salmon on a broiler-proof pan lined with foil. Broil until done, about 7 to 10 minutes, depending on salmon's thickness. Serve salmon topped with romesco sauce.

**MATCH:** Pair with a Cava or if you'd prefer red, a Rioja or Pinot Noir.