



# ROMESCO BAKED SHELLS



**Cheese Stuffed Shells** are baked in a rich Spanish sauce of charred tomatoes and roasted red peppers, garlic, vinegar, chile powder and red pepper flakes topped with shaved manchego cheese. Yield: 1 Serving

## Ingredients:

3 Each	<b>Cheese Stuffed Shells</b> [#74799]	½ Cup	Roasted Red Pepper
2 Tbsp.	Olive Oil	1 Tbsp.	Paprika, Sweet
¼ Cup	Yellow Onion, Diced	1 Tbsp.	Sugar, Granulated
1 Tbsp.	Garlic, Minced	1 tsp.	Crushed Red Pepper
¼ Cup	Vinegar, Red Wine	To Taste	Salt & Black Pepper
½ Cup	Tomatoes, Charred	Garnish	Manchego Cheese, Shaved
		Garnish	Basil, Chiffonade

## Directions:

1. Preheat the oven to 425 degrees Fahrenheit.
2. Heat a medium saucepan over medium heat and add olive oil.
3. Add the onion and garlic and cook until they become soft and translucent.
4. Add the red wine vinegar to deglaze the pan, then add in the tomatoes and roasted red peppers.
5. Bring the sauce up to a simmer and add in the paprika, sugar, crushed red pepper, salt and pepper, simmer together for five minutes.
6. Remove the sauce from heat and let it cool for a few minutes. Then pour the sauce into a blender and pulse blend a few times.
7. Pour half of the sauce into a small baking dish.
8. Place the **Cheese Stuffed Shells** into the sauce.
9. Top with the remaining sauce, cover with foil and bake for 50 minutes.
10. Remove from the oven and garnish with Manchego cheese and basil.

