



Creamy Romesco Fondue

Prep time: 30-45 minutes Cook Time: Servings: 4

Appetizers, Cream Cheese

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Green bell pepper		Cut Into Sticks	1 /Each
Red Bell Peppers		Roasted, peeled, seeded	3 /Each
Kosher salt			1 /tsp
Carrots		Cut Into Sticks	2 /Each
4 Store bought flatbread			4 /Each
Rib Celery		Cut Into Sticks	3 /Each
Lemon		Juiced	1 /Each
Cloves Garlic			3 /cloves
Almonds		Toasted	1/2/Each
Red bell pepper		Cut Into Sticks	1 /Each
Tabasco			1/2/tsp
Olive oil			1/4/Cups
White pepper			1/2/tsp
Garlic Herb Cream Cheese Spread			1 /Lbs.
Parmesan cheese			2 /Tbsp

Instructions

1. Combine all of the ingredients for the Fondue in a food processor, and puree together.
2. Place into a saucepan, and heat through over medium heat stirring constantly about 8-10 minutes.
3. Brush the flatbreads with the olive oil, and toast in a 375 degree oven for 6-8 minutes.
4. Serve the heated fondue into a serving bowl, and serve the flatbreads, and vegetable sticks on the side.

