

Gluten Free Romesco Skillet Bread

Romesco is a Spanish sauce traditionally made with peppers, almonds and thickened with bread. Here I've flipped that concept on its head and made a savory bread that highlights the smoky flavors of the beloved sauce. Akin to a skillet cornbread, this quick bread is an ideal side to grilled vegetables or is perfect dunked into a bowl of tomato soup. If you don't avoid gluten or dairy, feel free to substitute all-purpose flour and whole milk here.

YIELD about 6 servings

DIETARY INFO: gluten free, dairy free, contains eggs

INGREDIENTS:

- 1 cup almond meal
- 2 sweet peppers, finely chopped (about 1 ½ cups)
- 2 tablespoons sherry vinegar
- ½ cup all-purpose gluten-free flour
- 1 ½ teaspoon baking powder
- 1 teaspoon smoked paprika
- 1 ¼ cup oat milk
- 1 egg
- 4 tablespoons olive oil, divided
- ½ cup finely minced fresh parsley
- 1 clove garlic, finely minced

DIRECTIONS:

1. Preheat oven to 425°F. In an 8" cast iron skillet, toast almond meal over medium heat until just browned and fragrant, stirring constantly. Remove from heat and immediately transfer toasted almond meal to a plate to cool. Wipe out skillet thoroughly and reserve.
2. In a small bowl, toss chopped peppers with sherry vinegar and allow to sit while you assemble the remaining ingredients.
3. Whisk together toasted almond meal, all-purpose flour, baking powder and smoked paprika. In a small bowl, whisk together milk, egg and 3 tablespoons olive oil. Add wet mixture to dry and stir to combine. Add vinegar-soaked pepper, minced parsley and garlic to batter and fold in completely.
4. Add remaining tablespoon olive oil to reserved cast iron skillet and place in the oven for 4 minutes, or until very hot. Carefully remove skillet from oven and pour batter in, smoothing out the top into an even layer.
5. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out cleanly. Allow to cool for 15 minutes before slicing.

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