

# Gluten Free Romesco Penne

- Prep Time: 5 minutes
- Cook Time: 45 minutes
- Total Time: 50 minutes
- Servings: 6



## Ingredients:

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- 3 red bell peppers, halved and seeded
  - 5 cloves garlic
  - ¼ cup Happy Harvest Fire Roasted Diced Tomatoes
  - 1 cup Southern Grove Smoked Almonds
  - 2 tablespoons Simply Nature Organic Apple Cider Vinegar, plus additional to taste
  - ¼ cup chopped fresh parsley, divided
  - ½ teaspoon Stonemill Iodized Salt, plus additional to taste
  - ¼ teaspoon Stonemill Ground Black Pepper, plus additional to taste
  - 12 ounces Specially Selected Jumbo Scallops, thawed or 16 ounces Kirkwood Chicken Breasts, diced
  - 1 tablespoon Carlini Extra Virgin Olive Oil
  - 1 yellow onion, diced
  - 3 cloves garlic, minced
  - ¼ cup Flirty Bird Sauvignon Blanc
  - 16 ounces liveGfree Organic Gluten Free Brown Rice & Quinoa Penne
  - 3 cups Simply Nature Organic Low Sodium Chicken Broth
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## Directions:

1. Preheat oven to broil.
2. On a baking sheet, place bell peppers cut side down with unpeeled garlic. Broil peppers and garlic until skins become dark and blistered, about 7-10 minutes. Remove from oven, place in a medium bowl with a lid; let rest 5 minutes. Peel skins from peppers and garlic; discard.
3. In a blender, combine peppers, garlic, tomatoes, almonds, vinegar and 2 tablespoons parsley; blend until smooth. Season to taste with salt, pepper and additional vinegar.
4. Pat chicken or scallops until dry with paper towels. Sprinkle with ½ teaspoon salt and ¼ teaspoon pepper.
5. In a large pan, over high heat, heat olive oil. Sear scallops or chicken until golden brown, about 2-3 minutes per side. Reduce heat to medium. Add the onion and minced garlic, sauté an additional 3-5 minutes.
6. Add the wine; sauté 2 minutes. Add penne, chicken broth and roasted pepper mixture. Reduce heat to medium-low, cover and cook until pasta is tender, about 15-17 minutes. Garnish with remaining 2 tablespoons chopped parsley.

**TIP: Looking to add more flavor to your dish? Add a tablespoon of lemon juice before blending the sauce!**



Recipe Courtesy of:  
ALDI Test Kitchen