

Roasted Red Pepper Curry Sauce



This sauce is beyond delightful. Light, flavourful with a slight kick. A dear friend made this for me and I couldn't get enough.

Ingredients:

- 1 roasted red pepper (skin removed)***
- 1 can full fat coconut milk
- 1/2 lime (squeezed)
- 1 tbsp Persian Lime OLIV oil (or plain olive oil)
- 1 garlic clove (minced)
- 2-3 tbsp freshly grated ginger
- 1 tsp sea salt
- 1 1/2 tsp Tandoori paste

Directions:

To roast a red pepper Heat oven to 450. Place whole pepper on parchment lined cookie sheet. Bake for 25-45 minutes until charred on all sides (you'll have to rotate throughout baking). Remove from oven and place in a paper bag and seal. Allow to cool for a couple hours. Once pepper is cool, remove from paper bag. Skin, and core should slide off easily. Discard skin and seeds. Reserve pepper for sauce.

Place all ingredients in high speed blender. Blend until well combined. Transfer to medium sauce pan. Cook on medium heat until it simmers (mixing often). Simmer on medium-low heat for

7-10 minutes. Remove from heat and serve!

Tips & Ideas:

This sauce is amazing served on a bed of rice, over fried chick peas, or cauliflower rice. I've even poured it over top salmon fillets and baked! Amazing and so versatile.

Freezes very well. I double the batch and freeze half so I have a sauce ready for those days I don't have time to be in the kitchen!