

Pasta with Bodega™ Foods Romesco Sauce

Prep Time: 5 minutes

Cook Time: 15 minutes

Serves: 6

Ingredients

1 pound linguine

2 tablespoons roasted whole almonds chopped, for garnish

Kosher salt and freshly ground black pepper

1 bottle Bodega Foods Romesco Sauce

Instructions

Bring a large pot of water to a boil. Add a liberal amount of salt, then add the pasta, stirring occasionally to avoid sticking.

Cook the linguine until it is al dente, 10 to 12 minutes. Reserve 1 cup of pasta cooking water, then pour the linguine in a colander to drain.

Add Bodega Foods Romesco Sauce to a large bowl.

Add the linguine and enough of the reserved pasta water so that the sauce is loose enough to pour but smooth enough to stick to the pasta.

Divide the linguine among individual bowls, and sprinkle with the chopped almonds.