

# The Chopping Block

## Grilled Spring Onions with Romesco Sauce



**Yield: 4 servings as a side dish**



**Active time: 45 minutes**

**Start to finish: 45 minutes**

For the romesco sauce:

1/2 cup sliced almonds, toasted  
2 cloves garlic, peeled  
1 slice day old white bread  
1 roasted red pepper, seeds removed (see note, below)  
1 plum tomato, peeled and seeded (see note, below)  
1/2 cup extra virgin olive oil  
2 tablespoons sherry vinegar  
1/4 to 1/2 teaspoon red chili flakes or smoked hot paprika  
2 tablespoons fresh parsley, rough chopped

For the onions:

2 bunches spring onions or scallions  
1 to 2 tablespoons high-heat, neutral oil  
Salt and pepper to taste

1. To prepare the romesco sauce, combine all of the sauce ingredients together in a blender or food processor, and puree until smooth. Season with salt and pepper to taste. Transfer to a bowl.
2. To grill the onions, heat an outdoor grill or indoor grill pan over medium-high heat.
3. Toss the onions or scallions with just enough oil to lightly coat, and season with salt and pepper to taste.
4. Grill on the first side until charred and caramelized. Flip and repeat.
5. Transfer to a platter and serve with the romesco sauce. ■

### Notes:

- To roast a pepper, place it directly on your gas burner and cook, turning occasionally, until the skin is completely blackened on all sides. Place the pepper in a bowl, cover with plastic wrap and allow to steam for about 15 minutes. Remove the skin and seeds from the pepper, resisting the urge to rinse it, and cut as needed for your recipe.
- To remove the skin from a tomato, bring a pot of water to a boil. Cut a shallow x on the bottom of the tomato and blanch it for 1 minute, and then shock in a bowl of ice water. Peel the skin off where x marks the spot.