

Roasted Pepper Sauce

It's spicy, it's flavorful and it's the ultimate topping for tacos, burrito bowls, or use this as a fry dip. We are obsessed.

Prep:
15 minutes

Cook:
15 minutes

Ready In:
30 minutes

Servings:
20



Ingredients

- 1 bell pepper
- 2 red jalapenos (or green works too)
- 4 cloves garlic
- 1 tbsp apple cider vinegar
- 1/8 tsp cumin
- 1 tbsp tomato paste
- 1 tsp salt
- 1 tsp nutritional yeast
- 2 tbsp hemp seeds
- 1/2 cup water

Instructions

- 1** First roast your peppers and garlic. I did this by placing them in my airfryer on the highest setting for 15 minutes. All air fryers are different so you will want to check them frequently. You can also do this in your oven on broil and place the garlic and peppers on a sheet pan in the middle of the oven. You just want to get them charred on the outside.
- 2** Once the peppers are done place them in a container so it holds in the moisture as they cool. This makes it easier to peel them. I put them in my freezer in a tupper ware for 10 minutes. Once they are cool, peel the skins off, cut in half and discard the seeds. Peel your garlic as well.
- 3** Now throw all of your ingredients into a high speed blender and blend for about 1.5-2 minutes. You want this super creamy. Pour into an airtight container. This will keep in the fridge 7-10 days. Use as a potato dip, on burrito bowls, tacos, nachos, whatever you want! Enjoy!