

Bravas Sauce (Salsa Brava)

Ingredients

- 200 g Solis Fried Tomato Sauce
- 3 tbsp Extra virgin olive oil
- 3 tbsp Smoked paprika
- 1 tbsp Crushed pepper flakes
- 1 tbsp Cornstarch
- 1 tbsp Vinegar

Instruction

- 1. Heat the oil in a large, heavy-bottomed pan on mediumhigh.
- 2. Add the SOLIS tomato sauce, smoked paprika, red pepper flakes, and corn starch; whisk to combine. Keep whisking until the sauce is smooth.
- 3. Add 1 teaspoon vinegar, whisk again, and remove from the heat.

Nutrition 60 Minutes

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Carbohydrates 6.94 g
Energy 105.28 kcal
Fats 8.63 g
Protein 1 g