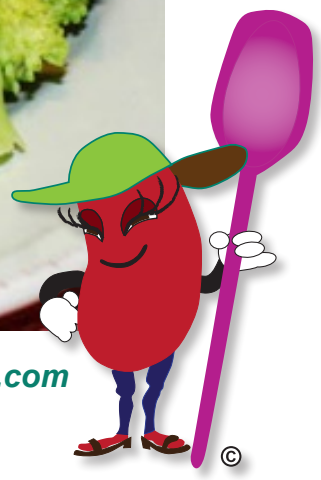
Smokey Roasted Red Pepper Sauce



original recipe by ***beansriceeeverythingnice.weebly.com***

Ingredients

1 cup vegetable stock

1/2 cup leftover cooked rice (white or brown)

4 marinated roasted red peppers from a jar

2 Tablespoons rice vinegar

2 teaspoons dried basil

1 teaspoon smoked paprika

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1/2 teaspoon salt (optional)

1/4 teaspoon cayenne pepper

1/8 teaspoon freshly cracked black pepper

Put everything into a blender and blend until smooth. Place in a saucepan on the stove and gently heat until bubbling.

For a quick meal with lots of zing, add a can of beans or some cubed tofu while warming it in the saucepan and serve over rice, potatoes, or pasta with steamed or roasted vegetables.