

GARLIC PEPPERONI SAUCE

F EASY

Last Modified: 11/30/2016

PREP: 15 Min
COOK: 15 Min
STOVETOP

SAUCE

SERVE WITH SEAFOOD

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Stick Pepperoni Or Chorizo	Chopped
1	Tbsp	Olive Oil	
1	Clove	Garlic	Chopped
1	Tbsp	Sweet Hungarian Paprika	
1	Tbsp	Adobo Powder	
2	Stalks	Green Onions (Greens & Whites)	Thin Sliced
1/2	Tsp	Kosher Salt	
1/4	Tsp	Ground Black Pepper	
1/2	Cup	Extra Virgin Olive Oil (EVOO)	

PREPARATION

TOOLS	1) Medium Non-Stick Skillet
PREP	DISH 1) Chop the Pepperoni and set it aside. 2) Chop the Garlic Clove and set it aside. 3) Thinly slice the Green Onions and set them aside.
1	Add 1 tablespoon of Olive Oil to a medium skillet over medium high heat- Saute the Pepperoni until the fat has rendered out and the Oil has turned orange. Add in the Garlic and cook it until soft. Lower the heat to medium, add in the remaining ingredients (except the Green Onions) and saute them until the aroma is strong (about 15 minutes).
SERVE	Remove the mixture from the heat and allow it to cool slightly. Stir in the Green Onions. Drizzle the Sauce over any hot Seafood you like.

