



BALLATORE



Red Pepper Taco with Cilantro

Add a little zip to your fiesta! Ballatore Rosso Spumante puts a surprising spin on our Red Pepper Taco recipe. A fantastic companion to a dish full of flavor!

Ingredients:

2 8-oz New York cut steaks
2 red bell peppers, roasted
¾ cup aged sharp white cheddar cheese, shredded
4 corn tortillas
1 handful cilantro, torn

4 lime wedges
Olive oil for brushing
Cayenne, ground black pepper and salt to taste

Directions:

Heat grill or broiler. Divide cheese, peppers and steak and spread on each tortilla. Sprinkle a dash of salt, ground pepper and a generous amount of cayenne on top. Fold the tortilla in half, and then brush the outside lightly with olive oil. Grill or broil for about two minutes on each side, or until cheese has melted.

Serves four.

Suggested wine pairing: Ballatore Rosso Spumante

