



WINERY & VINEYARDS™

Red Bell Pepper “Chiles Rellenos” with Prosciutto, Pesto & Mozzarella
To Accompany Alma Rosa 2006 Pinot Gris, La Encantada Vineyard, Sta. Rita Hills
By Chris Burroughs, Tasting Room Manager

- 4 red bell peppers
- 4 “nice” slices of prosciutto
- ½ cup pesto
- 4 slices mozzarella, approx. ¼” thick (best with fresh buffalo mozzarella
– regular store-bought domestic is okay)

Roast peppers (either on a grill or in 400° oven) until charred. Cool and remove skins. Carefully slice open peppers and remove seeds.

Place a slice of prosciutto in each pepper, add a slice of mozzarella, and a generous dollop of pesto. Fold sides of pepper over opening and put into 350° oven for 20 minutes or so, until cheese is melted and starting to bubble and brown a bit.

Can be served as an appetizer or first course, a side dish, or as a main plate with a few other neat items, like hummus and pita; cannellini bean salad; etc.