



Ensalada de Aguacate y Pimientos Rojos (Avocado and Red Pepper Salad)

Serves 8

- 8 small sweet red bell peppers
- About 1 tablespoon olive oil for rubbing peppers
- 2 ripe avocados, preferably the Haas variety
- 6-8 canned flat anchovy fillets packed in oil, drained
- 2 tablespoons balsamic vinegar
- ½ tablespoon freshly ground white pepper
- 3 tablespoons snipped fresh chives (about 1/8 inch long)
- 2 tablespoons lemon juice, or to taste

Preheat oven to 400 degrees F.

Rub peppers with oil. Cut the peppers in half along their natural seams and remove seeds. Place half peppers in one layer, with tops up, on an ungreased baking sheet and put them in the 400-degree F. oven for 20 minutes, or until they are soft.

Remove the pits from the avocados and scoop out the flesh into the blender or food processor. Purée with the anchovies and vinegar. Add white pepper and lemon juice; taste for seasoning.

To serve, place half a pepper on each plate. Arrange a spoonful of avocado purée at the base of the pepper. Sprinkle the chives over the peppers. Serve warm or at room temperature.

Wine Pairing:

Marimar Estate Bonita's Hill Chardonnay

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by Marimar Torres