

# WILD VINES®

# FRUTÉZIA®

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## Red Pepper Taco with Cilantro

*Pairs well with Wild Vines® Raspberry Zinfandel*

Serves 4

2 8 oz., New York cut steak

3/4 C Aged sharp white cheddar cheese, shredded

4 Corn tortillas

1 Handful, torn cilantro

4 Lime wedges

Olive oil, for brushing

Cayenne, ground black pepper, and salt to taste.

Heat the grill (or the broiler). Spread a quarter of the cheese and 2 pepper halves on each tortilla. Sprinkle a dash of salt, ground pepper, and a generous amount of cayenne on top. Fold the tortilla in half, then brush the outside lightly with olive oil. Grill (or broil) for about two minutes on each side, or until the cheese has melted.