
Bracirole Style Piquillo Peppers

J. Kevin Walker, CMC

Servings: 10

20 each piquillo peppers

3 pounds braised bracirole beef, recipe follows

1 quart roasted grape sauce, recipe follows

as needed sauteed spinach

20 each poached eggs

as needed roasted grapes, for garnish

Fill peppers with braised bracirole of beef. Heat in oven

Plate peppers on sauteed spinach, coat with sauce and top with poached egg

Garnish with roasted grapes

Per Serving (excluding unknown items): 149 Calories; 10g Fat (62.2% calories from fat); 12g Protein; 1g Carbohydrate; 0g Dietary Fiber; 423mg Cholesterol; 280mg Sodium. Exchanges: 1 1/2 Lean Meat; 1 Fat.