

Please enjoy our wines responsibly.

Recipe

Bistecca and Arugula Salad

20 MIN
Total Time 

4
Servings

INGREDIENTS:

- 2 one-inch thick boneless New York strip steaks
- 4 cups baby arugula, washed and dried
- 2 lemons
- ½ cup Extra virgin olive oil
- 8oz wedge of fresh Parmesan
- Kosher salt
- Coarsely ground black pepper

DIRECTIONS:

Season steaks with salt, pepper and a drizzling of olive oil. Grill evenly until reaching desired serving temperature. Set steak aside and let rest. Combine freshly squeezed lemon juice with olive oil and salt and pepper in a small bowl. Pour dressing over arugula and plate with sliced steak on top. Shave fresh parmesan on top of salad. Open a bottle of Alverdi Barbera and enjoy!

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