**Dining Tip: Turkey and Red Pepper Stew**

**A quick, easy and tasty dish that matches well with light-textured red wines**

[***Harvey Steiman***](http://www.winespectator.com/author/show/id/hsteiman) **Posted: February 8, 2010**

• 1 cup (one 7.25-ounce jar) roasted, peeled red peppers   
• 2 slices white bread, crusts removed   
• 2 tablespoons white wine or vermouth   
• 1 1/4 cups chicken broth   
• Salt and freshly ground pepper to taste   
• 1 pound skinless, boneless turkey breast, cut in 1-inch cubes   
• Pinch of red pepper flakes   
• 2 tablespoons butter   
• 1 tablespoon chopped fresh tarragon or parsley   
• 2 tablespoons green onions, coarsely chopped

1. Drain the peppers, then rinse and pat them dry.

2. In a food processor, puree the peppers with the bread until smooth, then put the mixture in a large saucepan with the wine and chicken broth. Season the mixture with salt and pepper to taste. Bring to a simmer.

3. Add the turkey breast and pepper flakes, return to a simmer, then cover and cook gently about 7 to 10 minutes, until the meat is cooked through. Add the butter, tarragon and additional salt and pepper if necessary, and cook about 2 minutes more. Sprinkle with green onions and serve over rice or noodles. *Serves 4.*