

FROZEN ENTRÉE MATCHER

As featured on wineanswers.com

| TOP 10 FROZEN FOOD ENTREES | WINE |
|---|---|
| 1. Beef and Ricotta Lasagna | A light Pinot Gris (or Pinot Grigio as it is known in Italy) has the tartness to counterbalance lasagna, oozing with molten cheese and thick tomato sauce. If you prefer red wine, try a Cabernet Sauvignon with the depth of character and structure to stand up to the concentrated flavor of the sauce and temper the richness of the dish. |
| 2. Macaroni and Cheese | America's favorite wine, Chardonnay , is a rich and fruity match that will pair well with America's favorite creamy, cheesy comfort food. A aromatic Pinot Noir is a good red wine choice with its soft texture that won't overpower this rich dish. |
| 3. Creamed Chipped Beef | Pinot Gris/Grigio is refreshing and light, with just enough tartness to serve as a nice contrast to this savory cream-sauced dish. A big, tannic, red wine like a Cabernet Sauvignon is another delicious choice that balances the salty beef and keeps the palate fresh. |
| 4. Glazed Chicken with Vegetables and Rice | The tartness of a fresh and fruity Beaujolais is a good foil for the sweet chicken glaze and marries well with the side dish of green beans and rice. A good white-wine choice is a crisp Sauvignon Blanc —its high acidity and herbaceousness is a delicious contrast to the chicken's sweetness. |
| 5. Beef-Stuffed Green Peppers | If you are a dry white-wine lover, Sauvignon Blanc is a natural companion for stuffed green peppers with its complementary herbal character. If you like a fruitier wine, try a Riesling —it's fuller-bodied, a counterpoint to the green pepper, and a good match for the succulent filling. A smooth Merlot with its classic green pepper quality stands up to the intensity the green peppers bring to the table. A fruity and spicy Zinfandel is an assertive wine choice that marries perfectly with the sweet quality of this dish. |
| 6. Meatloaf and Mashed Potatoes | This is a classic case where white wine and red meat are a winning combination. An herbaceous Sauvignon Blanc is a fresh, light choice for this hearty meatloaf with its dominant green pepper flavor. Red-wine lovers should try a smooth Merlot , which complements the bell pepper flavor of one of America's favorite comfort foods. |
| 7. Chicken and Potatoes | Chicken is delicious with many wines. For a red wine, try a fresh and fruity Beaujolais with chicken and potatoes. If you prefer white, a crisp and herbaceous Sauvignon Blanc complements chicken with herbal accents. |
| 8. Spaghetti | Spaghetti was made for that classic Italian wine Chianti . Its brightness and tart flavor bring out the brightness in a classic red sauce. Sauvignon Blanc is a crisp white wine choice that complements the herb-laced sauce. |
| 9. Salisbury Steak | Syrah (known as Shiraz in Australia) is a spicy red wine that holds its own when paired with this dish. Its depth of character won't fade against the beefy richness of the Salisbury steak. Pinot Gris/Grigio has a refreshing tartness that is a good foil for the beefy Salisbury steak and its savory sauce. |
| 10. Meatballs and Pasta | The classic combination of Chianti and spaghetti and meatballs is indisputably delicious as the bright and tart flavor of this red wine brings out the brightness of the sauce. For white wine lovers, the crisp and sometimes herbal nature of a Sauvignon Blanc is a perfect complement to this piquant sauce so full of fragrant herbs. |

###