



## Blistered Shishito Peppers



Shishito peppers are a Japanese variety of pepper that is typically mild and sweet in flavor. Be careful, though. About 1 in 10 packs the heat of a jalapeño! These peppers are great raw as an addition to a vegetable plate, or they are a common ingredient in Asian cuisine. Try this recipe to get you started!

### INGREDIENTS

- 2 Tablespoons of olive oil
- 3 Cups of shishito peppers, whole
- Salt

### DIRECTIONS

1. Heat the oil in a skillet over medium heat.
2. Cook the shishito peppers in the oil, turning occasionally until they are blistered and charred on all sides.
3. Sprinkle with salt and serve immediately.

Source: Bon Appétit

