Blistered Shishito Peppers

**Ingredients**
- ½ pound Shishito peppers
- 1 Tablespoon olive oil
- 1 teaspoon coarse sea salt

**Instructions**
1. Heat the olive oil in a large sauté pan over high heat. Add the peppers so that they fit in a single layer in the pan, and quickly toss to coat in oil. **USE CAUTION** as the peppers will pop and splash hot oil. Cook for 3-4 minutes, turning occasionally, until blistered, blackened and the peppers begin to shrink on themselves.

2. Remove from heat and season liberally with salt. Enjoy!