

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!