

Sesame Blistered Shishito Peppers

Ingredients

- 1 pint shishito peppers, washed and patted dry
- 1 tbsp. sesame oil
- 1 tbsp. canola or other neutral tasting oil
- Salt, to taste

Steps

1. Heat the canola and sesame oil in a large skillet on medium or medium-high heat. Once it is hot (but not smoking!) add the pint of shishito peppers, covering to avoid the popping oil. Cook for about 5 minutes, tossing or stirring frequently, until the skin is blistered and darkened in places. Remove from the heat and sprinkle liberally with salt. Eat the peppers as a snack and discard the stems.

