

RECIPE | PEPPERS

CHARRED JAPANESE SHISHITO PEPPERS



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INGREDIENTS

8 oz Pure Flavor® Craft House Collection Shishito Peppers

1 tbsp lime ponzu (recipe follows)

bonito flakes, to taste

1 scallion, thinly sliced

1 pinch toasted sesame seeds

1 tsp canola oil

Black pepper, to taste

Flaked sea salt, 1 pinch

For Lime Ponzu

1 tsp sugar

1tbsp fresh lime juice

1 tbsp mirin

1 tbsp soy sauce

1 tbsp rice vinegar

DIRECTIONS

1. Turn grill to high heat.
2. Toss Shishito peppers in oil and season with a pinch of salt and pepper.
3. When hot, place peppers on the grill and let them cook several minutes until starting to char. Flip the peppers over and continue to cook for several minutes.
4. Remove from heat and toss in ponzu. Arrange on a plate and sprinkle with sea salt. Top with bonito flakes, sesame seeds and scallion.

For Lime Ponzu

1. Mix all ingredients until sugar is dissolved.



TOTAL TIME

10 minutes

PREP TIME

5 minutes

COOK TIME

5 minutes

SERVES

2

COOKING LEVEL

Easy