

RECIPE | PEPPERS

GRILLED GINGER PORK WITH CHARRED SHISHITO PEPPERS



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INGREDIENTS

1 lb Pure Flavor® Craft House Collection Shishito Peppers	
2 boneless pork chops	½ cup cilantro
1 cup white jasmine rice	1 tbsp sesame seeds
¼ cup Thai ginger, minced	2 cups water
¼ cup rice wine vinegar	1 tbsp vegetable oil
¼ cup fish sauce	2 tbsp sesame oil
1 bunch green onion, chopped	Salt and pepper, to taste
Juice of 2 limes	

DIRECTIONS

1. Combine ginger, vinegar, fish sauce, lime juice, and sesame oil. Add pork chops, tossing to coat. Let rest and marinate for up to 8 hours.
2. Bring water to a boil in a medium saucepan. Add rice. Cover and reduce heat to low, cooking undisturbed for 15 minutes. Rice will be done when it is tender but firm. Remove from heat and stir in sesame oil and sesame seeds.
3. In a cast iron skillet over high heat, warm vegetable oil until smoking. Add shishitos and cook until blistered, about 2 minutes. Lower heat to medium, carefully toss peppers and fry for an additional 2-3 minutes. Remove from heat and season with salt and pepper to taste.
4. Over a grill on high heat, cook pork chops until crisped and browned, about 2 minutes per side.
5. Serve with pork chops and peppers over rice, and top with green onion and cilantro.



TOTAL TIME

25 minutes

PREP TIME

10 minutes

COOK TIME

15 minutes

SERVES

2

COOKING LEVEL

Easy