

**TOTAL TIME**

20 minutes

**PREP TIME**

N/A

**COOK TIME**

20 minutes

**SERVES**

4

**COOKING LEVEL**

Easy

**RECIPE | PEPPERS**

# SHISHITO APPETIZER

*Recipe created by Loubies & Lulu***INGREDIENTS**

14 oz Pure Flavor® Craft House Collection Shishito Peppers  
1 tbsp Avocado or olive oil  
Salt and pepper, to taste

**DIRECTIONS****Grill Directions:**

1. Preheat the grill to medium heat.
2. Drizzle oil to lightly coat the peppers. Sprinkle with salt and pepper. Toss to coat evenly.
3. Add the pan to the grill and rotate the peppers every 2-3 minutes to cook evenly.
4. Grill until they are roasted and lightly blistered for maximum flavor, about 20 minutes.

**Oven Directions:**

1. Set the oven to broil and preheat while you prepare peppers.
2. Drizzle oil to lightly coat the peppers. Sprinkle with salt and pepper. Toss to coat evenly.
3. Place the pan in the oven and rotate the peppers every 2-3 minutes to roast evenly.
4. Broil until the peppers are roasted and lightly blistered for maximum flavor, 12-15 minutes.

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**TOTAL TIME**

5 minutes

**PREP TIME**

5 minutes

**COOK TIME**

N/A

**SERVES**

4

**COOKING LEVEL**

Easy

**RECIPE | PEPPERS****SHISHITO APPETIZER - TANGY  
SESAME DRESSING***Recipe created by Loubies & Lulu***INGREDIENTS**

¾ cup olive oil, safflower oil or avocado oil

½ cup freshly squeezed lemon juice

⅓ cup tahini

¼ cup coconut aminos

3 cloves garlic, minced

2 tbsp toasted sesame oil

2 tbsp sesame seeds

1 tsp parsley, minced

**DIRECTIONS**

1. Add all the ingredients as listed to a large measuring cup or mason jar.
2. Using an immersion blender, blend until well combined.
3. Can be stored in the fridge for 7-10 days.

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**TOTAL TIME**

5 minutes

**PREP TIME**

5 minutes

**COOK TIME**

N/A

**SERVES**

4

**COOKING LEVEL**

Easy

**RECIPE | PEPPERS****SHISHITO APPETIZER - RANCH  
DIPPING SAUCE***Recipe created by Loubies & Lulu***INGREDIENTS**

1 cup olive oil	¾ tsp onion powder
½ cup canned, full-fat coconut milk	¾ tsp garlic powder
1 egg	Handful of fresh cilantro leaves
2 tbsp red wine vinegar	
1 tbsp fresh lemon juice	
1 tsp salt	
1 tsp pepper	

**DIRECTIONS**

1. Add all the ingredients as listed to a large measuring cup or mason jar.
2. Using an immersion blender, blend starting from the bottom and work your way up to the top as you see it thickening.
3. Blend for approximately 1 minute.

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**TOTAL TIME**

5 minutes

**PREP TIME**

5 minutes

**COOK TIME**

N/A

**SERVES**

4

**COOKING LEVEL**

Easy

**RECIPE | PEPPERS****SHISHITO APPETIZER - KALAMATA OLIVE AIOLI***Recipe created by Loubies & Lulu***INGREDIENTS**

- 1 ½ cup mayonnaise
- ⅓ cup Kalamata olives, pitted & chopped
- 1 clove garlic, minced
- 1 ½ - 2 tbsp roasted garlic
- 1 ½ tbsp fresh lemon juice
- ⅛ tsp salt

**DIRECTIONS**

1. Add all the ingredients as listed to a large measuring cup or mason jar.
2. Using an immersion blender, blend until well combined and you achieve a purple shade.

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