

**TOTAL TIME**

15 minutes

**PREP TIME**

5 minutes

**COOK TIME**

10 minutes

**SERVES**

2

**COOKING LEVEL**

Easy

## RECIPE | PEPPERS



# SHISHITO PEPPER WONTONS

## INGREDIENTS

1 lb Pure Flavor® Craft House Collection Shishito Peppers  
1 package wonton pastry sheets  
8 oz cream cheese, softened  
¼ cup parmesan cheese  
2 tbsp melted butter  
1 tsp garlic, minced  
1 tbsp soy sauce  
Salt and pepper, to taste

## DIRECTIONS

1. Stir together the cream cheese, parmesan, garlic, soy sauce, salt and pepper.
2. Overlap two wonton wrappers and use warm water to make the seam hold together. Add 1 tbsp of the cream cheese mixture evenly in the center and place a pepper on top. Wet the edges of the wonton and roll the wrapper around the pepper.
3. Arrange the wrapped peppers on a non-stick sprayed baking sheet. Brush each pepper with butter and bake at 425° F for 10 minutes. Enjoy!

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