

RECIPE | PEPPERS

SHISHITO PEPPER STIR FRY



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Recipe created by Amber Cardosi

INGREDIENTS

14 oz Pure Flavor® Craft House Collection®
Shishito Pepper Grill Pack
1 head of cauliflower, cut into similar sized florets
1 red onion, chopped into large strips
1 ½ cups steamed rice
2 tbsp olive oil, divided
2 tsp chipotle powder
Salt and pepper, to taste
Sesame seeds, for garnish
Lime wedges, for garnish

For the Stir fry sauce:

¼ cup soy sauce
¼ cup vegetable broth
2 cloves garlic, minced
1 serrano pepper, minced
2 tbsp lime juice
1 tbsp rice vinegar
1 tbsp maple syrup
2 tsp corn starch
½ tsp ground ginger

DIRECTIONS

1. Preheat the oven to 425° F.
2. In a medium bowl, whisk together all the ingredients for the sauce until the cornstarch dissolves.
3. Place cauliflower and onion on a baking sheet. Drizzle with olive oil, then sprinkle chipotles pepper, salt and pepper, then toss with your hands to combine. Roast for 20 minutes, tossing halfway through.
4. Drizzle olive oil over peppers in the grill pack. Switch oven to broil and place the grill pack alongside the cauliflower.
5. Remove the cauliflower and coat with half the stir fry sauce and return back to the oven. Broil both cauliflower and peppers for 3-5 minutes, then remove from oven.
6. Divide the rice between 4 bowls. Add cauliflower mixture and shishitos to the bowl. Dress with some stir fry sauce, a sprinkle of sesame seed and serve with lime wedges.



TOTAL TIME

40 minutes

PREP TIME

10 minutes

COOK TIME

30 minutes

SERVES

4

COOKING LEVEL

Easy