RECIPE | PEPPERS



SHISHITO PEPPER STIR FRY





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Recipe created by Amber Cardosi

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:

4 cup soy sauce

4 cup vegetable broth

2 cloves garlic, minced

1 serrano pepper, minced

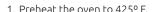
2 tbsp lime juice

1 tbsp rice vinegar

1 tbsp maple syrup

2 tsp corn starch

5 tsp ground ginger



2. In a medium bowl, whisk together all the ingredients for the sauce until the cornstarch dissolves



TOTAL TIME 40 minutes

PREP TIME 10 minutes

COOK TIME 30 minutes

SERVES 4

COOKING LEVEL

Easy

- 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.