

ROASTED SHISHITO PEPPERS

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KITCHEN



Photo: Raw shishito pepper | Getty Images

This is a super easy recipe that yields great results! Shishito peppers are long, thin, green peppers that generally are not spicy hot. Occasionally, some of the peppers in a batch will have a bit of heat, which can make for a fun tasting event. They are a great happy hour or tapas party food.

Cooking them can be done in a hot skillet or on a grill pan, but I prefer roasting them in the oven for ease. They are delicious on their own, or go nicely with a creamy dip or Romesco sauce, as well.

Makes: 4 - 6 servings

INGREDIENTS

8 - 12 ounces shishito peppers, washed and patted dry; stems left in tact

1 1/2 - 2 tablespoons avocado or canola (high heat oil)

Light sprinkling of kosher salt and ground black pepper

Lemon wedge

DIRECTIONS

1. Preheat the oven to 425°F. Line a large sheet pan with parchment paper.

2. Spread in an single layer on the pan and toss with the oil. Season with a light sprinkling of salt and pepper.

3. Place pan into the hot oven and roast for 5 - 10 minutes, until the skin is slightly browned. The peppers will puff up during cooking, then collapse when removed from the oven.

4. Transfer the roasted peppers to a platter and spritz lightly with fresh lemon juice. Serve immediately with or without a dipping sauce.