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Grilled Shishito Peppers

Serves 2

INGREDIENTS:

6 oz shishito peppers
2 tsp olive oil
finishing salt

DIRECTIONS:

Wash peppers, pat dry. Toss with olive oil and place on a medium-high heat outdoor grill or an indoor grill pan. Blister peppers turning occasionally until they begin to blacken. Sprinkle with finishing salt (we used fine and flaky Maldon Sea Salt) and serve immediately. To eat, simply pick up by the stem, eat the charred pepper and discard the stem.

3 EASY DIPPING SAUCES:

1. SRIRACHA / GREEK YOGURT

Combine Greek yogurt + Sriracha to taste

2. LEMON / GOAT CHEESE

Mix 3 oz goat cheese + juice & zest from
1/2 of a lemon + 1 tbsp olive oil + 1 clove garlic

3. SOY/ PEANUT SAUCE

1 tbsp creamy peanut butter + 1 tsp garlic chili
sauce + 1 tbsp soy sauce + 1 tsp rice wine vinegar
+ water to thin