

Shishito Peppers



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This is a mild (no heat) green pepper, ideal for tempura, stir fries, or sautéing. For a delicious appetizer

or snack, try frying them whole. Heat a little bit of olive oil in a heavy-bottomed or cast iron skillet over medium-high heat, add the peppers and cook until they start to blister, turning occasionally so they don't burn. Finish them off with a sprinkling of salt and enjoy!

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