

Air Fryer SoyGinger Shishito Peppers

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

Airfried shishito peppers make for a quick and tasty appetizer especially when tossed with soy sauce lime honey and ginger

Ingredients

— - 6 ounces shishito peppers - 1 teaspoon vegetable oil - 1 tablespoon reduced-sodium soy sauce - 1 tablespoon fresh lime juice - 1 teaspoon honey - ½ teaspoon grated fresh ginger

Instructions

1. Preheat an air fryer to 390 degrees F (199 degrees C). Toss peppers with oil in a medium bowl to coat. Place peppers in the air fryer basket. Cook until blistered and tender
2. shaking basket halfway through
3. 6 to 7 minutes. Meanwhile
4. combine soy sauce
5. lime juice
6. honey
7. and ginger in the same medium bowl. Add cooked peppers and toss to coat. Serve warm. Recipe Tips These roasted peppers make a great side for a grilled steak.If you would like to serve as an appetizer
8. plan on 8 appetizer servings.