

Grilled Sesame Soy Shishito Peppers

Oscar · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

25 mins

Description

These grilled shishito peppers make a great side dish with grilled steak or salmon Change things up at dinnertime and give them a try Careful 1 in 10 peppers are hot

Ingredients

- - 1 tablespoon sesame oil - 1 tablespoon soy sauce - ½ teaspoon finely grated ginger - ½ teaspoon grated garlic - 8 ounces shishito peppers
- rinsed - salt to taste

Instructions

1. Whisk together sesame oil
2. soy sauce
3. ginger
4. and garlic in a large bowl. Add shishito peppers and toss to combine. Let marinate for 15 to 20 minutes
5. tossing occasionally. Preheat an outdoor grill for medium-high heat and heat a grill pan on the grates. Remove peppers from marinade
6. letting excess marinade drip back into the bowl. Place peppers on the preheated grill pan and cook
7. tossing every 1 to 2 minutes
8. until evenly charred
9. 5 to 7 minutes. Return charred peppers to the bowl with marinade and toss to coat. Sprinkle with salt and serve. Tips If you do not own a grill pan
10. you can use a disposable aluminum pie plate over high heat.