

MORTON & BASSETT SPICES®

Sesame Lime Shishito Peppers



- About 20 shishito peppers
- 1 lime
- 1 teaspoon flakey sea salt
- 1 teaspoon vegetable oil
- 2 teaspoons Morton & Bassett Sesame Seeds
- ½ teaspoon sesame oil
- 1 teaspoon soy sauce

Heat a cast iron skillet on high until it is hot. Add vegetable oil and shishito peppers and a dash of flakey sea salt.

Toss and saute the peppers for about 5 minutes tossing every minute or so. Once they're blistered on all sides, remove from heat and place into mixing bowl.

Toss the peppers with the sesame oil, soy sauce and lime juice until evenly coated.

Sprinkle with sesame seeds and enjoy!



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