

Shishito pepper appetizer

Harvest about 15 peppers from your plant and rinse. Heat 1 Tbsp olive oil in a medium hot skillet. Place peppers in skillet after poking each with a fork to prevent from exploding while they cook. Fry about 5 minutes until the peppers are a little brown and soft. Sprinkle with sea salt and serve warm. When eating, pick up the pepper by the stem and eat the entire pepper, seeds and all. Discard the stem.