

Panfried Shishito Peppers



By Chef Amanda DeLaura

These peppers are an ideal appetizer to be served as finger food while standing around the kitchen with a house full of guests. But if there is no time or need for appetizers, prepare them with a main entree of salmon. The crunchy garlic and little kick of chili pair very nicely with the rich, fattiness of the fish. They are inspired by my dear friend Phil, who is constantly hosting with generosity and serving up some of the best food and wine in all of California. Thank you Phil and bon appétit!

Makes 4 servings

Ingredients:

- 2 Tbsp soy sauce (or coconut aminos)
- 2 tsp Momofuku chili crunch (or any other brand of garlic/chili crunch)
- 1 Tbsp rice vinegar
- 1 Tbsp water
- 1 Tbsp olive oil
- 1 bag shishito peppers
- 2 Tsp chili paste
- 1 Tbsp roasted sesame seeds, *optional*
- 1 Tbsp chopped fresh basil, *optional*

Directions:

1. Combine the soy sauce, chili paste, rice vinegar, and water in a small bowl and whisk till fully incorporated. Set aside.
2. Heat a cast iron skillet, wok, or frying pan over medium-high heat. Add the tablespoon of olive oil and heat till shimmering. Place all of the peppers into the pan, ideally in a single layer and let cook for two to three minutes, till the peppers begin to brown nicely. Toss the peppers and continue to cook for two minutes. Add the prepared sauce and toss or mix rapidly so that the sauce does not burn and become bitter. Once the peppers have been fully incorporated with the sauce, remove from heat and garnish with the sesame seeds and basil.

NOTE: If you are using coconut aminos instead of soy sauce, season your peppers with sea salt after they're fully cooked. Additionally, if you or your friends and family are sensitive to heat, reduce the amount of chili crunch paste in half, using only one teaspoon instead of two.