



# Blistered Shishito Peppers

Blistered shishito peppers are the perfect finger-food with their built in stem handle and sweet and smokey flavor. We've paired this dish with two tasty sauces that are sure to wow a crowd at your next gathering.

Be warned! The old saying goes that one in ten of these mild peppers can pack a kick of spice (but that's what makes it fun)!

**10**  
minutes

**2-4**  
SERVINGS

**9**  
INGREDIENTS

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SPICE LEVEL



# Blistered Shishito Peppers

## INGREDIENTS

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For the shishito peppers

- 2 c shishito peppers
- 2 tbsp oil
- Juice from 1 lime
- 1/4 tsp salt

For tangy mayo sauce:

- 1/4 c Kewpie mayo
- 1/2 tsp chili flakes
- 1 tsp ginger, grated
- Juice and zest from 1 lime

For savory soy ginger sauce:

- 1/4 c soy sauce
- 1 tbsp sugar
- 1/4 tbsp ginger, grated
- juice of 1 lime

## DIRECTIONS

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1. To make the sauces, combine the needed ingredients and mix thoroughly.
2. Next, blister shishito peppers: Heat oil in a large skillet on high heat. Once oil is hot, add in shishito peppers in a single layer to the pan. Be careful not to overcrowd your pan!
3. Cook the peppers for a few minutes until charred and blistered and flip over and let other side blister. Transfer the cooked peppers into a bowl and season with salt and lime juice.
4. Serve immediately with your two dipping sauces. Happy eating!



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