



Shishitō Peppers

Enjoy this recipe as we celebrate peppers (*Capsicum* spp.) as the 2016 Herb of the Year.

shishito peppers	sea salt	black pepper
1 T olive oil	Parmesan cheese	

In a wok or large sauté pan, heat olive oil until glistening.

Add shishito peppers.

Stir occasionally, and cook until the peppers are charred here and there.

Remove from heat.

Sprinkle sea salt and black pepper over the shishito peppers.

Let cool for 2-3 minutes.

Sprinkle grated Parmesan cheese over the peppers.

Enjoy.