

Eat Happy Kitchen
Anna Vocino

SEARED SHISHITO PEPPERS

(serves 2)

INGREDIENTS

- 2 tablespoons olive oil (I love my [Villa Cappelli](#))
- 1/2 pound shishito peppers, washed and dried
- Salt and pepper
- Juice of half a lime
- 1 tablespoon coconut aminos

INSTRUCTIONS

Heat olive oil in a cast iron pan until very hot on medium high heat (or until oil is shimmering but not smoking). Add shishito peppers and let them sear, using tongs to flip the peppers to let them sear on each side. Season with salt and pepper.

For the next 5 minutes, turn peppers so that they continue to sear and get soft. Drizzle lime juice and coconut aminos, and toss the peppers. Season once more with salt and pepper and serve.