



Blistered Shishito Peppers with Lemon Aioli

★★★★★ 5 from 7 reviews

Author: Ciao Chow Bambina Category: Appetizer

Description

Looking for a quick appetizer that will make your peeps happy? These Blistered Shishito Peppers with Lemon Aioli are sure to get the job done!

Ingredients

SCALE

6 cups shishito peppers
1 – 2 Tbsp. olive oil
1/2 cup good mayonnaise
2 Tbsp. fresh lemon juice
Zest from half a lemon
1 garlic clove, minced
A good grind of black pepper
A sprinkle of sea salt

Instructions

- 1 Set the Broiler to High.
- 2 Place peppers on a cookie sheet and drizzle with about 2 Tbsp. of olive oil. Mix to combine.
- 3 Place peppers in oven and cook until the skins are browned and blistered and the peppers have softened a bit. About 10 minutes.
- 4 In the meantime, prepare the aioli.
- 5 In a small mixing bowl whisk mayonnaise, lemon juice, lemon zest, minced garlic and black pepper. Set aside.
- 6 Remove peppers from the oven.
- 7 Serve with a sprinkle of sea salt and a nice drizzle of aioli.
- 8 Enjoy!

Find it online: <https://ciaochowbambina.com/blistered-shishito-peppers-with-lemon-aioli/>