

## Blistered Shishitos with Bresaola

You'll play a little roulette when you snack on these blistered shishitos with bresaola. About 1 in 10 will be quite spicy, while the rest will just carry their signature sweet and citrusy notes to your belly. The Japanese chowed down on these for years before they made their way across the Pacific. They go great with a cold beer on either continent.

See Cook's Note for more pepper information.

### Ingredients

½ pound shishito peppers  
2 teaspoons vegetable oil  
2 ounces bresaola, thinly sliced  
2 teaspoons freshly grated lemon zest  
1 teaspoon Maldon salt or other flaky salt  
Drizzle of good extra virgin olive oil (optional)

### special equipment

10-inch cast iron skillet

### Directions

Turn on your exhaust fan. Trust us on this. Heat a 10-inch cast iron skillet over high heat until very hot. Toss the peppers in the vegetable oil and add to the pan in a single layer. Cook undisturbed until peppers start to blister in spots, about 1 minute. Toss peppers and continue to cook, tossing once or twice, until crisp-tender, another 3 or 4 minutes. Add the bresaola, lemon zest, and salt with the peppers and toss until combined. Transfer to a plate and drizzle with olive oil if you'd like.

### Cook's Notes

Shishito peppers can be found in Asian markets. At Korean markets, they may be labeled as "twist peppers." The Spanish version, Padrón peppers, can be substituted for shishitos.

**total time:** 10 minutes

**active prep:** 10 minutes

**serves:** 4

**difficulty:** easy