

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Blistered Padrón Peppers

BY CHEF MARTY SLAVIN

(Serves 6-8)

Ingredients

2 tbsp. olive oil

1 lbs. Padrón or shishito peppers

Flaky sea salt

Directions

Heat 1 tbsp. oil in large skillet over high heat until just smoking.

Add half the peppers, cook, tossing occasionally, until skins are blistered, and flesh is softened; about 4 minutes. Transfer to a bowl and sprinkle with salt. Repeat with remaining peppers and oil.



B

1075 BUCHLI STATION ROAD, NAPA, CA 94559 | 800.654.WINE | 707.252.9065 | BOUCHAINE.COM

ESTATE GROWN ♦ SUSTAINABLY FARMED ♦ FAMILY OWNED