

Shishito Peppers

INGREDIENTS

- 1 1/2C shishito peppers
- 2TBS avocado oil
- 1tsp sea salt
- 1-2tsp Redmond Real Salt seasoning
- 1/3C chopped dates
- goat's milk feta for garnish

1. Heat oil in cast iron skillet. When hot, add peppers and seasoning and combine until each pepper is well coated.
2. Saute until slightly browned on the sides (about 2-4 minutes).
3. Remove from heat and transfer to serving dish.
4. Top with dates and feta and serve immediately!