

## Shishito Peppers in Soy Ginger Sauce

Prep Time: 5 minutes

Cook Time: 15 minutes

### Ingredients

- 1 lb shishito peppers
- 1/4 cup soy sauce
- 1 tbsp honey
- 1 tsp sesame oil
- 1 lime (juiced)
- 1 tsp fresh ginger (zested)
- 1/4 cup panko breadcrumbs (optional topping)

### Instructions

1. Sauté the shishito peppers over medium heat for 2-3 minutes.
2. Whisk the other ingredients together in a small bowl to form the sauce.
3. Pour the sauce over the shishito peppers.
4. Cook over medium heat for 10-15 minutes or until peppers are tender.
5. Toast the breadcrumbs in a skillet over medium-high heat for 5 minutes.
6. Sprinkle the breadcrumbs on top of the shishito peppers and serve.

