

# Enjoy Padron Peppers

These Padron peppers literally melt in your mouth with a small amount of salty heat chasing a lingering pepper flavor as you grab the next one and the next one.

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**PREP TIME: 2 MINS**

**COOK TIME: 5 MINS**

**TOTAL TIME: 7 MINS**

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Padron peppers are best enjoyed as an appetizer prepared in the most simple way by cooking in a hot olive oil coated frying pan and sprinkled with sea salt before serving. Serves: 4

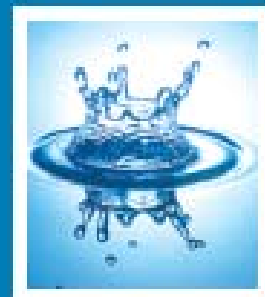
## **Ingredients**

**2 generous cups of Padron peppers**

**1-2 tablespoons olive oil**

**Sea salt for sprinkling**

Instructions: Add olive oil to a hot frying pan, when the oil is hot and shimmering add the peppers. Cook and stir the peppers until the skin is brown and blistered. Remove the peppers from the pan, place on a plate and sprinkle with sea salt to taste.



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