BASCO
GOURMET SPAIN TO YOUR DOOR

Fried Padron Peppers



PREP TIME
2 MINS

COOK TIME
3 MINS

TOTAL TIME
5 MINS

SERVES 4 PEOPLE

EASY

Ingredients

200g padron peppers
3 tbsp olive oil
Sea salt

Method

Start by making a small cut on the tip of each padron pepper. The cut will prevent the peppers from exploding whilst cooking and will steam the inside, so they cook through better.

Pre-heat the oil in a large frying pan. Once hot, add the peppers and fry on moderate heat, shaking them regularly so they fry on all sides. They will begin to blister as they turn brown. It takes about 2 to 3 minutes.

Remove the peppers from the heat and sprinkle with some crunchy sea salt and serve with a cold glass of albariño.

https://www.bascofinefoods.com/spanish-recipes/fried-padron-peppers/