

## 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/>