



Soy Ginger Shishito Peppers

Time: 20 Minutes

$\frac{2}{3}$ tsp. sesame oil, divided
 $\frac{1}{3}$ lb. shishito peppers
 $1\frac{1}{4}$ Tbl. soy sauce
1 tsp. honey
1 tsp. lime juice
 $\frac{1}{3}$ tsp. ginger

- 1) Add half of the sesame oil ($\frac{1}{3}$ tsp) to a large skillet or wok on medium-high heat. Add the shishito peppers and sauté for 10 minutes.
- 2) Whisk the remaining $\frac{1}{3}$ tsp. sesame oil, the soy sauce, honey, lime juice and ginger in a small bowl. After the peppers have sautéed for 10 minutes, pour the sauce over the peppers.
- 3) Reduce the heat to medium and continue to cook for 7-10 minutes, or until the peppers are tender and blistering on the outside.

From whitneybond.com



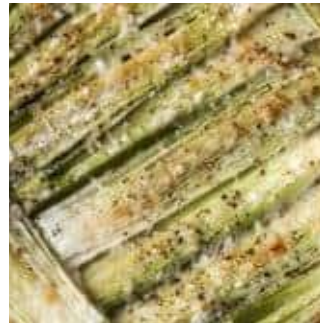
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Parmesan Roasted Leeks

Time: 35 Minutes

4 large leeks
salt and pepper to taste
 $\frac{1}{4}$ cup melted butter
 $\frac{1}{3}$ cup parmesan cheese, shredded

1. Preheat the oven to 400°F. Cut the root and dark green tops off of the leeks. Cut the leeks in half lengthwise and wash between the layers to remove any dirt.
2. Place the leeks cut side down in an oven-safe pan with $\frac{1}{2}$ cup water. Cover and simmer on the stove top on low for about 5 minutes or until slightly tender. Drain water and flip leeks over so they are cut side up.
3. Sprinkle with salt and pepper. Drizzle with melted butter and parmesan. Bake for 25 minutes or until the leeks are tender and golden.

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