



Sautéed Cherry Bomb Peppers and Garlic

INGREDIENTS

- 8 Cherry bomb peppers*
- 3 Cloves garlic
- 1 tsp. olive oil
- Salt, to taste

* cherry bombs are a sweet hot pepper, a bit milder than a jalapeno. For proper handling of hot peppers visit <https://www.bhg.com/recipes/how-to/cooking-techniques/handling-hot-peppers/>

DIRECTIONS

1. Prepare peppers: wash, slice in half and remove stems and seeds. Slice peppers into 1/8 inch strips.
2. Peel garlic, rough chop.
3. Heat a small skillet over medium high heat. Add olive oil, heat for 15 seconds. Add sliced peppers and garlic. Stirring frequently, sauté for 3-4 minutes until peppers and garlic are softened, and slightly brown.
4. Salt to taste.



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