



Pilpelim (Hot Peppers)

Prep Time : 5 mins

Cook Time : 20 mins

Servings : 1 Large Bowl

INGREDIENTS

- Pilpelim (long green chilli peppers – available in middle eastern grocery shops)
- Fresh and crushed garlic
- Salt
- Oil

DIRECTIONS

1. On each chilli pepper, with a knife add an indentation the length of an index finger
2. This will prevent it splashing when frying
3. In a deep pan fry each one until the colour changes, about 3 minutes each (see image above)
4. Once it has cooled down, start by peeling off the skin, and keep just the peeled peppers (not skin)
5. Separate the peppers into strips and add salt and crushed garlic on it

NOTES :

You can leave them with the skin and whole, and when serving each can peel their own.

These deep fried Pilpelim are a great addition to your salads at the Shabbat table, bringing the spicy (not too spicy!) flavour that we are all looking for!