DIRECT · EASY

Blistered Padrón Peppers on the Kamado

Summer's quickest starter: Padrón peppers tossed over fierce heat in a cast-iron skillet on the kamado, finished with good olive oil and flaky salt. Eight minutes, and some are hot, some are not.



PREP	COOK	SERVINGS	TEMPERATURE
5 min	**8 min**	**4**	**260 °C**

Ingredients

- **400 g** Padrón peppers
- **1 puñado** flaky sea salt (Maldon-style)
- **1 ud** lemon (in wedges, to serve)
- **1 pizca** smoked Spanish paprika (optional, to dust)
- **2 cda** extra-virgin olive oil
- **1 pizca** coarse salt (optional, to finish)
- **1 cdita** extra olive oil to finish (optional)
- **1 ud** garlic clove, sliced (optional, to scent the oil)

Method

1. LIGHT THE KAMADO

   Set the kamado up for direct cooking and stabilise it at 250-270 °C, with the grate low and close to the coals. Put a cast-iron skillet or griddle inside while it comes up to temperature so the iron preheats thoroughly.

2. DRY THE PEPPERS

   Wash the Padrón peppers and dry them thoroughly with a cloth; water spits and cools the iron. Leave them whole, stems on, so you can eat them with your fingers. Don't salt them yet.

3 OIL THE IRON

With the skillet screaming hot, add the olive oil: it should shimmer and ripple, not smoke aggressively. If you like, drop in the sliced garlic for a few seconds to scent the oil, then lift it out before it burns.

4 TOSS OVER FIERCE HEAT

Tip in the peppers all at once; they should crackle instantly. Sauté for 6-8 minutes, shaking the pan or turning with tongs so the skin blisters and chars on several faces. They're ready when soft, glossy and spotted with brown.

5 SALT OFF THE HEAT

Lift the skillet off the kamado and, while still hot, scatter generously with flaky salt. Toss so the salt clings to the oil. An optional pinch of smoked paprika adds a smoky aroma.

6 SERVE AT ONCE

Transfer to a plate or board and serve hot, with lemon wedges alongside and a final thread of olive oil if you like. It's finger food: grab by the stem and bite. Remember: some are hot, some are not.

Editor's tips

- The iron must be genuinely hot before the peppers go in: a lukewarm pan steams them instead of blistering, and they turn leathery.
- Don't crowd the pan. A handful per batch lets each pepper touch the iron; piled up, they steam. Cook in two rounds if needed.
- Drop the kamado lid between batches to hold the temperature; the iron recovers heat faster with the dome trapping the coals' radiance.

Gear for this recipe

Big Green Egg Large

The Big Green Egg Large is the heart of this recipe: its thick ceramic holds a steady heat and runs direct at 250-270 °C, exactly the fierce fire that blisters Padrón skins in minutes. The Large size leaves plenty of room for a 35 cm cast-iron skillet and recovers temperature fast even when you lift the lid to toss between batches.

mikamado.es/en/kamados/big-green-egg-large

Kamado Joe Big Block XL lump charcoal 9.1 kg

The fierce fire of this starter calls for good large-lump oak charcoal. Kamado Joe's Big Block XL lump reaches high temperature quickly and holds it steadily, ideal for keeping the cast-iron skillet at 250-270 °C batch after batch. Being clean lump, it lends a subtle ember note without resinous flavours that would mask the olive oil and flaky salt.

mikamado.es/en/accesorios/kamado-joe-big-block-xl-lump

Petromax FP35 Cast Iron Fire Skillet 35 cm with Handles

A cast-iron skillet is essential here, because the peppers are small and would slip between the grate bars. The Petromax FP35 is 35 cm with two handles, so it holds a generous handful and you can shake it over the coals to blister the Padróns on several faces. Cast iron carries thermal inertia and barely loses heat when the peppers go in, so the sauté starts immediately.

mikamado.es/en/accesorios/petromax-skillet-fp35

WMF BBQ Grill Tongs 44 cm with Lock, Cromargan Steel

mikamado.es/en/accesorios/wmf-bbq-pinzas-44cm-bloqueo

Full recipe at: mikamado.es/en/recetas/pimientos-padron-brasa-kamado

As an Amazon Associate, mikamado.es earns from qualifying purchases. At no extra cost to you.