

Spicy Garlic Edamame



If you're tired of the same 'old steamed and salted edamame, try this tasty version

Serves 4

1 ~ 16oz package frozen edamame

1T chili oil

4 garlic cloves, finely minced

1 heavy pinch cayenne pepper

2T soy sauce

2T brown sugar

2T rice vinegar

1T sesame oil

1T sesame seeds, toasted

Thaw edamame in cold water. Split pods, remove edamame and place on paper towel to dry.

Heat chili oil in skillet. Add garlic and cayenne. Stir well. Add edamame and cook 1~2 minutes or until hot.

Stir in soy sauce, brown sugar, vinegar and sesame oil. Stir constantly over medium heat until sauce has thickened, sugar has melted and edamame is coated. Remove from heat and garnish with sesame seeds.

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The Meijer logo, featuring the word 'meijer' in a bold, red, sans-serif font with a blue dot above the 'i'.

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