



Garlic Salt Edamame



Ingredients:

- 1 pound frozen edamame
- 2 tablespoons finely minced garlic
- 1 1/2 tablespoon soy sauce
- 2 tablespoon olive oil
- 1 teaspoon sesame oil
- 1 teaspoon sugar
- ground black pepper to taste

Directions:

Cook edamame in boiling water for about 5-6 minutes, until tender and drained.

Heat olive oil and sesame oil in a pan, add garlic and saute until lightly golden (do not over cook garlic)

Add soy sauce, sugar to pan and cook for about 30 seconds, incorporate all ingredients together.

Add drained edamame and toss until coated.

Sprinkle black pepper over edamame, toss ensure even coating.

Ready to serve

