



Spicy Edamame

Confucius say, "Man with one chopstick goes hungry."



- ◆ 2 cups frozen edamame in pods
- ◆ 1 T olive oil
- ◆ 1 T minced garlic
- ◆ 1 T minced fresh ginger
- ◆ 2 t soy sauce
- ◆ 2 t Sriracha

Boil the edamame in enough water to cover them for 5-8 minutes, then drain. While the edamame is boiling, simmer the garlic and ginger in the oil over low heat. Add the drained edamame stirring and tossing to coat with the oil mixture. Pour in the soy sauce and sriracha, and turn up the heat so that the liquid boils off while mixing to coat well. Turn off the heat and remove edamame to serving dish (with an empty trash bowl on the side). Be sure not to eat the pods!



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