

Recipe Card



Dry Roasted Edamame

Ingredients:

- 2 Cups Frozen Shelled Edamame, Thawed
- 2 Teaspoons Olive Oil
- 1 Teaspoon Sea Salt
- 1 Tablespoon Black Sesame Seeds

Directions:

1. Preheat the oven to 450°F.
2. In a bowl, toss the edamame with the oil and season with salt.
3. Transfer the edamame to a baking sheet. Bake for 12 to 15 minutes.
4. Remove from the oven and sprinkle with the sesame seeds. Return to the oven and bake an additional five minutes.