

MORTON & BASSETT SPICES®

Spicy Edamame



- 1 pound frozen edamame, in shells
- 1 tablespoon olive oil
- 1 teaspoon sesame oil
- ½ teaspoon Morton & Bassett Ground Ginger
- ½ teaspoon Morton & Bassett Garlic Powder
- 1 teaspoon Morton & Bassett Sesame Seed
- 1 teaspoon Morton & Bassett Spicy Everything Sprinkle
- 2 tablespoons light brown sugar
- 2 tablespoons soy sauce
- ½ teaspoon flakey salt

Bring a medium size pot of water to a boil. Add frozen edamame and cook to packaged directions, about 5 minutes. Drain and set aside. Combine olive oil, sesame oil, M&B Ground Ginger, M&B Garlic Powder, light brown sugar, and soy sauce in a small bowl and mix. Heat a skillet to medium heat and add sauce. Cook the sauce for 2-3 minutes before adding the edamame, then cook for another 5-6 minutes, fully coating the edamame. Transfer edamame to a serving platter. Top with M&B Sesame Seed, M&B Spicy Everything Sprinkle, and flakey salt.

Servings: 4 | Time: 10 minutes



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