



Ponzu Edamame



Ingredients

- 1 lb. Edamame, frozen
- ¼ C. **Ponzu Citrus Soy Sauce**
(Starport 435)
- 1 Tbsp. White sesame seeds, toasted
(optional)



Instructions

1. Bring 4 quarts of water to a boil, add in Edamame bring to a second boil and cook Edamame for 3 minutes.
2. Drain Edamame and set aside.
3. Toss Edamame with ¼ C. **Ponzu Citrus Soy Sauce**.
4. Garnish with toasted white sesame seeds.
5. Serve either hot or chilled for grab-to-go.