



ASIAN-STYLE EDAMAME

2 cups frozen edamame (in pods)

1 Tbsp. soy sauce, tamari, or coconut aminos

1 tsp. sesame oil, optional

1 ½ tsp. **YGY Easy Eats™ Sesame Ginger Blend**

½ tsp. chili flakes (optional, for heat)

Optional garnish: Toasted sesame seeds and sliced green onion

Boil edamame 3-5 minutes in salted water or steam according to package instructions. Drain and let cool. Whisk together remaining ingredients and toss with cooked edamame until fully coated. Add garnish and serve. Use for omelets, salads, or eat plain!

