



potatoes | avocados | fruits | vegetables | grains

fall harvest

ANGRY EDAMAME



ON-TREND: SPICY & BOLD, SHARABLES

INGREDIENTS (10 4-OZ. SERVINGS)

2 cups	Mountain Dew Soda or Citrus Soft Drink
1/2 cup	Sweet Chili Sauce
1/2 cup	Soy Sauce
1/4 cup	Sriracha
1 bunch	Green Onions, sliced
2 Tbsp.	Ginger, peeled, diced
2 Tbsp.	Garlic Clove, minced
1 bag	Culinary Select™ Whole Edamame (10071179003236)

PREPARATION

1. Bring the soda, sweet chili sauce, soy sauce, Sriracha, green onion, ginger and garlic to a boil in 12-inch Saute pan. Boil for 1 minute. Carefully, add the **Culinary Select™ Whole Edamame** to the pan and stir. Simmer about 5 minutes or until edamame are 165°F. Serve.

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