



## EDAMAME BROCCOLI SLAW

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Serves 4

### INGREDIENTS

1 (8-ounce) package frozen shelled Edazen™ Edamame  
1/4 cup extra virgin olive oil  
1 small shallot, minced  
1 garlic clove, minced or pressed through a garlic press  
1/2 teaspoon chili powder  
1/4 teaspoon ground ginger  
4 teaspoons soy sauce  
2 tablespoons rice vinegar  
1 1/2 teaspoons sugar  
1/2 teaspoon toasted sesame oil  
1/4 teaspoon freshly ground pepper  
1 (10-ounce) package broccoli or rainbow slaw mix  
1/3 cup chopped scallions

### INSTRUCTIONS

1. Prepare edamame following the directions on the package. Rinse thoroughly with cold water to stop the beans from cooking, then drain. Set aside, allowing beans to cool completely.
2. Heat olive oil in a small skillet over medium heat until just shimmering. Add shallots and garlic, and cook until just softened, about 1 minute. Add chili powder and ground ginger, and cook until fragrant, about 30 seconds. Immediately remove from heat and pour oil mixture into a large bowl, allowing it to cool completely. Whisk in soy sauce, rice vinegar, sugar, sesame oil and pepper.
3. Add edamame, broccoli slaw and scallions to dressing and toss to combine. Serve at room temperature or chilled.