



EDAMAME DIP

Serves 4

INGREDIENTS

- 1 (8-ounce) package frozen shelled Edazen™ Edamame
- ¼ cup diced red onion
- ¼ cup tightly packed fresh cilantro
- ¼ cup tightly packed fresh basil
- 1 small garlic clove
- ¼ cup freshly squeezed lemon juice
- ½ teaspoon salt
- 1 teaspoon red chili paste or red chili sauce
- ¼ cup extra virgin olive oil

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. Process edamame, red onion, cilantro, basil, garlic, lemon juice, salt, and chili paste/sauce in a food processor until pureed, 45 seconds, stopping once to scrape down the sides of the bowl. While the food processor is running, slowly pour the olive oil through the top opening of the processor until fully incorporated, about 1 minute. Scrape down sides of the bowl and process another ten seconds. Serve at room temperature or chilled.