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## EDAMAME WITH MINT, FETA, AND ALMONDS

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Serves 4  
Gluten-free

### INGREDIENTS

2 (8-ounce) packages frozen shelled Edazen™ Edamame  
4 teaspoons red wine vinegar  
1 tablespoon freshly squeezed lemon juice  
½ teaspoon salt  
¼ teaspoon freshly ground pepper  
¼ cup chopped fresh mint  
½ cup feta cheese, crumbled  
¼ cup slivered almonds, toasted (toasting is optional)

### 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. In a large bowl, whisk together vinegar, lemon juice, salt, and pepper until thoroughly combined. Add edamame, mint, feta, and almonds to vinegar mixture and toss until thoroughly combined. Serve at room temperature or chilled.