



## SOUTHWESTERN EDAMAME AND BEAN SALAD

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Serves 4

### INGREDIENTS

- 1 (8-ounce) package frozen shelled Edazen™ Edamame
- ¼ cup extra virgin olive oil
- 1 teaspoon ground cumin
- ½ teaspoon chili powder
- 1 (15-ounce) can of black beans, rinsed and drained
- 1 (15-ounce) can of garbanzo beans, rinsed and drained
- 1 (15-ounce) can of sweet corn, drained
- ¼ cup finely chopped red onion
- 3 tablespoons fresh lime juice
- ½ cup chopped fresh cilantro or parsley
- 1 garlic clove, minced or pressed through a garlic press
- 2 teaspoons salt
- ½ teaspoon freshly ground pepper

### 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 cumin and chili powder, and cook until fragrant, about 30 seconds. Immediately remove from heat and pour oil mixture into a small bowl, allowing it to cool completely.
3. Combine edamame and remaining ingredients in a large bowl. Add chili oil and toss to coat. Serve at room temperature or chilled.