



Asian Japanese Gluten Free Recipe Hot and Spicy Edamame

Add zest and bold flavor to healthy boiled Edamame with Hot and Spicy Seasoning and roasted sesame seeds.



Ingredients:

- 1 lb. Edamame, in pod, frozen
- 2 Tbsp. **Hot & Spicy Seasoning** (Gluten free Starport 351), (.6 oz.)
- 1 Tbsp. White sesame seeds, toasted

Instructions:



1. Boil Edamame in a 4 qt. pot for 5 minutes.
2. Drain and set aside.
3. Toss Edamame with 2 Tbsp. of **Hot & Spicy Seasoning** (Gluten Free Starport351).
4. Garnish with 1 Tbsp. toasted white sesame seeds and serve.