



SEASONING FOR EDAMAME PODS

Edamame are meant to be eaten right out of the pod, so you can sprinkle seasoning right on the outside shell. NOTE: pods are not edible. Sprinkle seasonings onto the pods when they are still hot and moist to help the spices stick to the shell.

INGREDIENTS

- 1 Seasoning Recipe (see various recipes below)
- 1 bowl of Peggy's Premium™ Edamame in the pod, frozen

INSTRUCTIONS

1. Combine seasoning ingredients in a small bowl.
2. Prepare Peggy's Premium™ Edamame according to the directions on the package.
3. When edamame pods are still hot and moist, sprinkle seasoning and toss to coat. Serve immediately.

SEASONING RECIPES

Basic Salt and Pepper Seasoning

- 1 teaspoon coarse sea salt, kosher salt, or 1 Peggy's Premium™ salt packet
- ¼ teaspoon freshly ground black pepper

Spicy Party Seasoning

- 1 teaspoon coarse sea salt, kosher salt, or 1 Peggy's Premium™ salt packet
- ¼ teaspoon freshly ground black pepper
- ¼ teaspoon Old Bay seasoning
- pinch of cayenne (optional)

Asian Seasoning

- 1 teaspoon coarse sea salt, kosher salt, or 1 Peggy's Premium™ salt packet
- ¼ teaspoon freshly ground black pepper
- pinch of garlic powder
- pinch of onion powder
- pinch of ground ginger
- pinch of chili powder