

Edamame Salad - Patty Shannon

12 ounces of frozen edamames. (I used 16 ounces as that was the size of the package)

1/2 can of yellow corn or two ears of fresh

1/4 cup diced scallion

1 clove minced garlic

1 tablespoon olive oil

3/4 teaspoon kosher salt

1 cup fresh tomato

1/4 cup chopped fresh basil

1 tablespoon red wine vinegar

Boil the edamames about 5 minutes, or follow the instructions on the bag. When they are done, run them under cold water to stop the cooking. Add the corn, scallion, garlic, olive oil, salt and pepper and put in the refrigerator. Later add the tomato, basil and red wine vinegar and put back into refrigerator until ready to serve. Taste and adjust seasoning before serving.