



# RECIPES

## Spicy Roasted Edamame

### INGREDIENTS:

2 cups frozen shelled edamame, thawed and dry  
2 teaspoons olive oil  
½ tsp chili powder  
¼ tsp dried basil  
¼ tsp onion powder  
¼ tsp ground cumin  
1/8 tsp paprika  
1/8 tsp ground black pepper  
¼ tsp salt

### INSTRUCTIONS:

1. Preheat oven to 375°.
2. Place thawed edamame on pan or mixing bowl, drizzle with olive oil then sprinkle with the spices, salt and pepper.
3. Spread edamame on baking sheet in single layer.
4. Bake for 20-25 minutes on middle rack stirring once halfway through baking.
5. Edamame should be slightly brown and crispy when done.

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Adapted from <http://allrecipes.com/recipe/135534/spicy-roasted-edamame/>