

Featuring Tennessee Gourmet® Products

© 2007

Edamame Salad

1 (16-ounce) bag frozen shelled edamame	1 (16-ounce) can baby corn cut into ½-inch pieces
4 radishes, thinly sliced	1 (2-ounce) jar sliced pimento
2 scallions, thinly sliced	⅓ cup Tennessee Gourmet® Sensual Salad Dressing Plus

Place frozen shelled edamame in a microwave-safe bowl with 2 tablespoons of water. Cover and cook on high for 6 to 8 minutes, stirring halfway through cooking time. When finished cooking, let sit covered for 1 minute. Transfer edamame to a bowl of ice water for 2 to 3 minutes. Drain.

In a medium bowl, combine remaining vegetables. Add edamame when finished cooling and toss with salad dressing to combine.