



Edamame, Radish & Ginger Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup frozen shelled edamame - 3 radishes, washed and sliced thinly - 2 tsps. soy sauce - 1 tsp. sesame oil - sea salt to taste - 1 ½ tablespoons (or more to your liking) minced ginger

Instructions

1. Cook the edamame in boiling water for about 5 minutes, drain and rinse under cold water. Add the radishes and the rest of the ingredients. 2. Let sit for about 10 minutes before eating. It would probably be even better after a night's rest in the fridge. Serves about 2 as a side dish.