Edamame in Shell – Restaurant Style

NIBBLEDISH CONTRIBUTOR

Ingredients

1 Package Edamame, with shell
Sea Salt or Margarita Salt/Coarse Salt
Water

Instructions

These are my favorite appetizer and they're so simple. They're becoming more and more popular in restaurants and they're fun to eat/shell.

- Boil water in pan

- Add shelled edamame to boiling water
- Remove from heat after 5 minutes

- Drain
- Add to serving dish
- Sprinkle with sea salt or coarse salt
- Enjoy!