

# CORN & SOYBEAN (EDAMAME) SUCCOTASH

## DIRECTIONS:

1. Prepare shelled soybeans according to package directions. Drain in a colander and rinse with cold water.
2. Heat oil in a large skillet over medium heat. Add bell pepper, onion, and garlic. Cook, stirring frequently, until vegetables start to soften, about 2 minutes.
3. Stir in corn, water, and the edamame. Cook, stirring frequently, for 4 minutes.
4. Remove from heat. Stir in vinegar, basil, salt, and pepper.

## YOU WILL NEED:

- 1 ½ cups frozen soybeans (edamame)
- ½ cup bell pepper, chopped
- ¼ cup onion, chopped
- 2 cloves minced garlic
- 2 cups corn kernels
- ½ teaspoon salt and pepper
- 1 tablespoon oil
- 3 tablespoons water
- 2 tablespoons vinegar
- 1 teaspoon dried basil



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