



Edamame with Ponzu Sauce



Ingredients

- 1 lb. Edamame, frozen
- ¼ C. **Ponzu Sauce** (Starport 235)
- 1 Tbsp. White sesame seeds, toasted (optional)



Instructions

1. Bring 4 quarts of water to a boil, add in Edamame and bring to a second boil for 3 minutes, or follow producer instructions.
2. Drain Edamame and place in a large bowl.
3. Toss Edamame with ¼ C. **Ponzu Sauce** (Starport 235)
4. Garnish with toasted white sesame seeds and serve.