

Edamame Succotash from Ron Drake

Ingredients:

- 1 medium onion, chopped
- 2 T extra virgin olive oil
- 1 medium red bell pepper, diced
- 1 medium green bell pepper, diced
- 1 medium yellow bell pepper, diced
- 2 cups corn niblets, fresh or frozen; fresh is preferred
- 1/2 cup veggie broth
- 1 - 16 oz pkg shelled Edamame, frozen
- 2 T butter
- 2 T curry powder
- Sea salt and Cayenne pepper to taste

Directions:

1. Heat oil in a large saucepan over medium heat.
2. Sauté onions, and diced peppers until tender
3. Add corn and veggie broth - bring to a boil
4. Reduce heat and stir in Edamame - cook 3 minutes
5. Stir in butter until melted
6. Add Curry powder and salt and pepper
7. Serves approximately 8

***Fresh corn niblets adds exceptional flavor to this dish.**

Bon Appétit!

