

## EDAMAME CONFETTI SALAD

Serves 4, 1 cup portions

### Ingredients

- 1 ¼ cup fresh or frozen shelled edamame
- ½ cup fresh, organic corn kernels, about 2 ears of corn or frozen corn or baby corn
- ¼ cup finely diced red onion
- 1 clove garlic, minced or 1 teaspoon minced garlic
- 1 tablespoon sesame seed oil
- ¼ teaspoon sea salt
- ¼ teaspoon freshly ground black pepper
- 1 cup purple cabbage, chopped
- 1 cup shredded carrots (measure after shredding and lightly place in measuring cup)
- 3 tablespoons fresh basil leaves, chopped (or 1 ½ teaspoon dried basil)
- 2 teaspoons rice vinegar
- 2 tablespoons toasted sesame seed or chopped roasted peanuts

Preheat oven to 400°F.

Place the edamame, corn, red onion, garlic, olive oil, salt, and pepper into a 13x9 glass pan and stir to combine. Place on the middle rack of the oven and roast for 10 to 15 minutes, just until the edamame begins to brown. Remove from oven and allow to cool for at least 5 minutes. Add the cabbage, carrots, basil and vinegar to the edamame mixture and toss to combine. Taste and adjust seasoning, as desired. Serve chilled or at room temperature.