

Warm Edamame Salad

Serves 4 to 6

Ingredients

2 tablespoons canola oil
4 cups (12 oz) cremini mushrooms, sliced
1 16 oz package frozen shelled edamame, thawed
1 cup (4 oz) sugar snap peas, sliced in half
1 teaspoon fresh ginger, peeled and minced
1/2 cup jarred roasted red bell peppers, cut into 1/2-inch strips
1 8 oz can sliced water chestnuts, drained
1/2 teaspoon Sriracha chile sauce
Coarse salt and freshly ground black pepper
1 tablespoon toasted sesame seeds
1 teaspoons rice wine vinegar

Directions

1. Heat 1 tablespoon oil in a large pan over medium-high heat. Cook the mushrooms, stirring, until tender, 6 to 8 minutes. Transfer to a bowl and set aside.
2. Add remaining oil to pan. Cook the edamame, snap peas, and ginger, stirring occasionally, until peas are tender and edamame is bright green, 3 to 5 minutes. Add the red pepper, chestnuts, Sriracha, and mushrooms and cook, stirring, until heated through. Season with salt and pepper. Remove from heat; stir in the toasted sesame seeds and vinegar. Serve hot, or refrigerate and enjoy cold.