

Elevated Edamame

The recipes and photography for this post were provided by local blogger, Abby Thome of [The Thome Home](#).

Ingredients:

- 1 bag Edamame Soybeans in Pod
- Drizzle of Heiness Organic Honey
- Drizzle of Sriracha
- 1 tsp Garlic Powder
- Sprinkle of ground Himalayan Sea Salt / Kosher



Method:

1. Microwave Edamame according to the package's directions.
2. Once cooked, drain excess water and pour into a sauté pan over medium-high heat.
3. Drizzle over roughly two teaspoons of honey and sriracha, and the teaspoon of garlic powder, then stir edamame for 3 minutes and until the pods are fully coated in the sauce.
4. Remove from heat, pour into serving dish. Sprinkle edamame with salt of choice – Enjoy!