



EDAMAME GUACAMOLE

INGREDIENTS

- 1 avocado
- 1 tbsp cilantro, chopped fine
- ½ cup edamame
- ¼ tsp cayenne pepper
- ¼ of an onion
- ½ tsp cumin
- 2 cloves garlic, minced/crushed
- ½ tsp salt
- 2 roma tomatoes cut into ¼" cubes
- ½ tsp pepper
- 1 tsp lime juice

DIRECTIONS

1. Boil/steam edamame until tender, around 8-10 minutes. Let cool, mash.
2. Mix in all ingredients, blend if preferred.

