

## Hawaiian Style Edamame

### Ingredients:

- 1 Lb. (4 Cups) Edamame Beans (frozen in the shell)
- 1 oz. Aloha Soy or San-J Tamari Sauce
- 1 TB. Edamame Seasoning
- 1 tsp. Sesamee Seeds
- 1 tsp. Black Sesamee Seeds
- 2 TB. Takaokaya Dried Seaweed Sliced (Kizami Nori), julienne
- 2 Qt. Water

### Directions

Bring water to a boil. Place edamame beans in the "HOT" water. Let sit 5 minutes. Drain. Place edamame in a bowl. Toss with seasoning, Soy sauce and Sesamee seeds. Serve.

