



Recipe prepared exclusively for the Tsingtao Brewery by Melissa's Produce
Trust Melissa's to bring you the highest quality and most delicious seasonal fruits, vegetables, and authentic specialty ingredients. From local, regional, and international growers, always look to Melissa's brand for the freshest ideas in produce.

Teriyaki Glazed Edamame

- 1 Tbsp. sesame or vegetable oil
- 1 tsp. minced garlic
- 1 tsp. minced ginger
- 1 pkg. Melissa's shelled Edamame
- 1 cup teriyaki sauce or marinade



Cook the oil in a sauté pan over medium heat. Add the garlic and ginger and cook 1-2 minutes.

Add the shelled Edamame to the pan and sauté for about 5 minutes.

Add the teriyaki sauce to the pan and toss to combine. Cook another 5 minutes until Edamame are tender and coated with the teriyaki glaze.

Enjoy responsibly.

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