Zesty Corn Edamame Salad

About the Recipe

159 Calories · 9 g Protein · 5.6 g Fiber
Lunch

Ingredients

Makes 4 to 6 Servings

• frozen soybeans or shelled edamame (10 ounces)
• water or vegetable broth (2 tablespoons, add more as needed)
• white onion, chopped (1)
• red bell pepper, chopped (1)
• corn, drained and rinsed (1 16-ounce can)
• garlic clove, minced (1)
• large tomato, diced (1)
• fresh basil, minced, optional (1 tablespoon)
• salt (to taste)
• pepper (to taste)

Directions

1. Sauté edamame with water in pan for 2 minutes.
2. Then add chopped onion, red pepper, corn, and garlic. Sauté until tender (about 6 minutes).
3. Spoon vegetable mixture into a bowl and stir in basil, tomato, salt, and pepper.
   Chill for an hour and serve cold.

Nutrition Facts
Per serving

**Calories:** 159
**Fat:** 4 g
  **Calories from Fat:** 21.5%
**Protein:** 9 g
**Carbohydrates:** 25.6 g
**Sugar:** 6 g
**Fiber:** 5.6 g
**Sodium:** 7 mg
**Calcium:** 49 mg