

# SPICY EDAMAME (NEW)

3/6/2024

Plate: Pasta Bowl w/ Infinity Bowl

To Go: 1 Compartment

## STEP #1: INGREDIENTS

1 each [Edamame Portion](#)

## STEP #2: INGREDIENTS

2TBL [Chile Sesame Oil](#)

1TBL [Edamame Spice](#)

## STEP 1: TO COOK

1. Place the edamame portion into the skillet **over high flame**. Allow the edamame to heat **thoroughly** and dry out.

## STEP 2: TO COOK

1. Add 2 tablespoons of the chile sesame oil to the edamame and toss to **evenly** coat.
2. Sprinkle the tablespoon of the edamame spice on top of the sauced edamame, and again toss to coat.

## SET UP / GARNISH

1. Pour the contents of the skillet into the pasta bowl.  
**NOTE:** The intention of the infinity bowl is so that the guests use it for their used shells.

