



EDAMAME GARLIC

Cook 400g thawed edamame (baby soya beans) in a large saucepan of generously salted water over high heat for 2-3 minutes or until tender and drain.
Fry 2 cloves thinly sliced garlic in 2 teaspoons vegetable oil until lightly golden.
Add the cooked edamame and sea salt and toss to combine