

## Crispy Edamame

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Rated: ★★★★★

Submitted By: Sophia Candrasa  
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Prep Time: 5  
Minutes  
Cook Time: 15  
Minutes

Ready In: 20  
Minutes  
Servings: 5

"Green soybeans (edamame) are baked under a Parmesan cheese crust, turning a frozen food into a delicious snack!"

### INGREDIENTS:

1 (12 ounce) package frozen shelled edamame (green soybeans)  
1/4 cup grated Parmesan cheese  
1 tablespoon olive oil  
salt and pepper to taste

### DIRECTIONS:

1. Preheat the oven to 400 degrees F (200 degrees C). Place the edamame into a colander and rinse under cold water to thaw. Drain.
2. Spread the edamame beans into the bottom of a 9x13 inch baking dish. Drizzle with olive oil. Sprinkle cheese over the top and season with salt and pepper.
3. Bake in the preheated oven until the cheese is crispy and golden, about 15 minutes.

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## Country Apple Dumplings

★★★★★



### Reviews (1905)

"Oh my Goodness!! Who knew that fresh apples, crescent roll dough, and citrus soda could make such a wonderful treat!"  
— docswife

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