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## Togarashi Edamame

### You will need:

- 2 TBS Vegetable Oil
- 16oz Unshelled or Frozen Edamame Beans
- 2 TBS [Togarashi Blend](#)
- 1 Clove Garlic, crushed or minced
- 2oz Soy Sauce
- 2oz Rice Wine Vinegar
- 2 tsp Sesame Oil
- Dash of [Orange Zest](#)
- 1 tsp [Toasted Sesame Seeds](#) (Optional)

Bring 4 cups of water to a boil and add the Edamame. Bring water back to a boil and cook for 5 minutes or until tender. Drain and transfer to a bowl of ice water to cool. Drain and pat dry. Set aside.

Heat Vegetable Oil in a large skillet or wok over medium heat. Add Togarashi Blend and garlic and sauté lightly for about 30 seconds. Add Edamame and stir to heat through, about 2 minutes. Add soy sauce, rice wine vinegar and orange zest. Stir 1 minute to coat evenly. Finish by stirring in Sesame Oil. Transfer to a bowl and top with toasted sesame seeds. A delicious snack hot, cold, or room temperature!