

## Edamame Succotash

### Ingredients

- 1 medium red bell pepper
- 1/4 cup finely chopped green onions
- 2 teaspoons chopped fresh thyme
- 2 teaspoons rice wine vinegar
- 2 teaspoons fresh lime juice
- 2 teaspoons olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon ground red pepper
- 2 garlic cloves, minced
- 1 1/3 cups frozen corn kernels, thawed
- 1/2 cup frozen shelled edamame (green soybeans), thawed



*Picture Complements of Martha Stewart*

### How to Make It

#### Step 1

To prepare succotash, cut bell pepper in half lengthwise; discard seeds and membranes. Chop finely and sauté with chopped onion, olive oil and butter for five minutes. Combine next 7 ingredients (through garlic), tossing to combine. Add warm vegetables in medium/large bowl.

#### Step 2

Combine corn and beans in a small microwave-safe bowl; cover with water. Microwave at HIGH 2 minutes; drain. Add corn mixture to bell pepper mixture; toss to combine.

Enjoy, xoxo Lynda Louden