

Butter-Soy Sauce Edamame

A super easy snack that pairs perfectly with beer!

★Ingredients

- 250g edamame (in pods)
- 2 tablespoons butter
- 4 tablespoons soy sauce

★Instructions

- 1) Heat a pan over medium heat and melt the butter.
- 2) Add the edamame and stir-fry until coated well with butter.
- 3) Pour in the soy sauce and continue stir-frying for another minute.
- 4) Serve hot and enjoy with a cold beer!

★Cooking time : 10 minutes

