



## Peri-Peri Edamame

Made with:

Castillo de Pinar Spicy  
Peri-peri Coconut Coriander  
Castillo de Pinar Organic  
Extra Virgin Olive Oil  
Castillo de Pinar Ginger  
Reduction Vinegar

**serves 4 to 6**

Equipment needed;  
long handled wok or large non-stick  
sauté pan  
4 quart stock pot  
colander  
extra large mixing bowl

### Ingredients:

10 cups water  
  
2 lbs frozen whole edamame in the  
pod  
  
1 TBS Castillo de Pinar Organic Extra  
Virgin Olive Oil  
  
1 TBS minced garlic  
  
1 TBS Tamari  
  
1 TBS Hoisin Sauce  
  
2 TBS Oyster Sauce  
  
2 TBS Castillo de Pinar Ginger  
Balsamic Reduction Vinegar  
  
1 TBS Castillo de Pinar Coconut  
Coriander Spicy Peri-peri  
  
1 TBS rice wine vinegar

### Directions:

**Edamame Sauce-** in a mixing bowl,  
whisk together the olive oil, garlic,  
tamari, hoisin sauce, oyster sauce,  
ginger balsamic reduction vinegar,  
coconut coriander spicy peri-peri,  
rice wine vinegar and set aside.

Bring water to a rolling boil before  
adding Edamame pods. Allow  
Edamame to boil for no longer than 6  
to 7 min. (When a few of the  
edamame pods begin to split open  
slightly they are at the right  
temperature)

Drain the edamame pods. While still  
hot, transfer pods to the large bowl  
with the edamame sauce. Toss until  
completely coated.

Separate the coated edamame pods  
into two batches. Sauté each batch in  
the wok on high heat for 1- 3 min until  
the sauce is seared and it begins to  
slightly caramelize.

Remove from heat and serve  
immediately.