

Warm Lemon-Parmesan Edamame

A savory snack for one

SERVES 1 | PREP 3 MIN | COOK 5 MIN

INGREDIENTS

- 1 cup frozen shelled edamame
- 1 teaspoon olive oil
- 2 tablespoons finely grated Parmesan
- 1 teaspoon fresh lemon juice, plus a wedge to serve
- Freshly ground black pepper
- Small pinch of kosher salt, if needed

DIRECTIONS

1. Cook the shelled edamame in boiling water according to the package directions, usually 4–5 minutes, until hot and tender. Drain well.
2. While warm, toss with olive oil, Parmesan, lemon juice, and black pepper. Taste before adding any salt; Parmesan is already salty.
3. Spoon into a bowl and serve with a lemon wedge.

JANE'S NOTE

This is what I make when I want something warm and savory in the afternoon without turning it into a whole production.

MAKE-AHEAD & STORAGE

Best warm. Refrigerate any leftovers covered up to 3 days and rewarm gently.