



## Roasted Edamame and Corn Salad

### Servings

50

### Ingredients

- 20 cup shelled edamame soybeans fresh or frozen, thawed
- 2 1/2 teaspoon kosher salt
- 5 cup yellow sweet corn fresh, canned or frozen, thawed
- 2 1/2 teaspoon ground black pepper
- 2 1/2 cup green onion chopped
- 10 cup fresh tomatoes chopped
- 5 teaspoon crushed garlic
- 2 1/2 cup basil chopped
- 10 tablespoon extra virgin olive oil
- 10 tablespoon red wine vinegar

### Instructions

1. Preheat oven to 400 degrees F.  
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2. Place edamame, corn, onion, garlic, olive oil, salt and pepper into a 13 x 9 pan and stir to combine. Place on middle rack of the oven and roast for 10 to 15 minutes, just until the edamame begins to brown.  
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3. Remove from oven and place in refrigerator until completely cool, approximately 30 minutes.  
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4. Add tomato, basil and vinegar to mixture and toss to combine. Taste; adjust seasoning as needed. Serve chilled or at room temperature.

### Recipe Notes

<b>Nutrition Facts</b>	
5 servings per container	
<b>Serving size</b>	<b>(110g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>100</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 5g	8%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 125mg	5%
<b>Total Carbohydrate</b> 8g	3%
Dietary Fiber 3g	11%
Total Sugars 3g	
Includes 0g Added Sugars	0%
<b>Protein</b> 6g	
Vitamin D 0mcg	0%
Calcium 40mg	4%
Iron 1mg	8%
Potassium 361mg	8%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

