



Elliott Evans Nutrition, LLC
Prevent and Protect
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DRY-ROASTED EDAMAME WITH CRANBERRIES

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Makes about 1 cup

- 1 Cup frozen shelled edamame, thawed**
 - 1 teaspoon extra-virgin olive oil**
 - Coarse salt**
 - ¼ cup dried cranberries**
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- Heat oven to 425. Arrange edamame on a baking sheet and drizzle with oil.**
 - Season with salt. Roast, stirring occasionally, until crisp and golden, 20 to 22 minutes. Let cool.**
 - Toss with cranberries. Store in an airtight container for up to 5 days.**