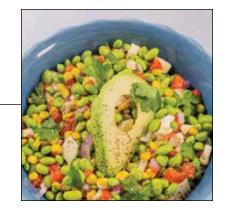


## **Edamame Salad**

Recipe By SCOTT CULPEPPER

finely chopped

SERVES: 8



INGREDIENTS:			□ 1	(12 oz.) package fresh mozzarella,
	2	(12 oz.) packages shelled edamame		cubed into ¼ to ½ inch pieces
	1/2	red onion, finely chopped	□ ⅔	cup Italian dressing
	1	(15.25 oz.) can sweet corn, drained	□ 1	large avocado
	1	(12 oz.) jar roasted red peppers,	□ 1	head of bib/butter lettuce

☐ 1 head of bib/butter lettuce☐ salt and pepper, to taste

## **DIRECTIONS:**

- ☐ 1. Combine all ingredients, except the bib/butter lettuce and avocado, together in a large bowl and mix until all ingredients are coated with the Italian dressing.
- ☐ 2. Let the salad stand in the refrigerator until cold.
- ☐ 3. Serve salad over a leaf of the bib/butter lettuce and garnish with a slice of the avocado.

Bocconcini in herb oil is a great substitute to cutting large mozzarella and using Italian dressing.

