



Edamame Salad

Recipe By SCOTT CULPEPPER

SERVES: 8

INGREDIENTS:

- ☐ 2 (12 oz.) packages shelled edamame
- ☐ ½ red onion, *finely chopped*
- ☐ 1 (15.25 oz.) can sweet corn, *drained*
- ☐ 1 (12 oz.) jar roasted red peppers, *finely chopped*
- ☐ 1 (12 oz.) package fresh mozzarella, *cubed into ¼ to ½ inch pieces*
- ☐ ⅔ cup Italian dressing
- ☐ 1 large avocado
- ☐ 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.

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