

EDAMAME DIP

VEGAN | GLUTEN-FREE | DAIRY-FREE

Ingredients:

- 12 oz shelled edamame
- ½ avocado
- Handful of fresh basil
- 4 tbsp tahini
- Juice of 1 lemon
- ¾ cup water
- 3 tbsp extra virgin olive oil
- 1 tbsp cumin
- Crackers, I love Simple Mills Seed Flour

Instructions:

1. Set aside half of the basil and 15ish edamame for garnish.
2. In a blender, combine all ingredients. Adjust consistency with water or olive oil to your preference - a slightly chunky texture is recommended.
3. Transfer the mixture to a serving bowl.
4. Garnish with a drizzle of olive oil, reserved edamame, and basil.
5. Serve with crackers and enjoy!

Love,

Colie