



# Vegan Edamame Bean Snack

## Ingredients

400g shelled edamame beans  
50ml white vinegar  
3/4 tsp salt  
A few grinds of black pepper

## Directions

1. Soak the Edamame beans in vinegar, salt and pepper for 10 minutes.
2. Tip on to a lined baking tray being careful not to get any excess vinegar on to the tray.
3. Cook for 15 minutes, give the beans a stir and put back in the oven for 5 minutes.
4. Once cool, season to taste and enjoy!

**Tip:** The Edamame Bean snack can be enjoyed hot or cold and will keep for a week in a sealed container.

