



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Edamame Hummus

Serves 6-8

Ingredients:

2 tbsp olive oil
1 shallot, finely chopped
5 garlic cloves, finely chopped
2 cups shelled and cooked edamame beans
1 cup water
½ cup fresh lemon juice
1 tbsp soy sauce
2 tsp salt
2 tsp ground cumin

Directions:

In a large sauce pan, heat olive oil over medium heat.

Add shallot and garlic and saute for about 2 minutes.

Add the edamame beans and cook for 2 minutes.

Add water, lemon juice, soy sauce, salt and cumin. Bring to a simmer for about 6 minutes.

Transfer everything to a food processor and process until you have a thick crumbly puree.

Serve at room temperature with chips or raw vegetables.