



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Sesame Soybean Salad

Serves 6-8

Ingredients:

2 tbsp butter
1 bag frozen edamame
1 yellow onion
2 cloves garlic, minced
Segments of 3 oranges, cut in half
1 bunch scallions, sliced on an angle
2 tbsp Sesame seeds, toasted
Salt and pepper

Sesame Dressing:

1/4 cup rice or cider vinegar
1 Tbsp soy sauce
1 Tbsp water
1 Tbsp sesame oil
1 clove garlic, minced
1 tsp. honey
1/3 cups olive oil
Salt and pepper

Directions for Salad:

- Melt butter over medium heat,
- When butter starts to brown, add onions cook for 1 minute, add garlic and edamame
- Cook until edamame is warm and soft and garlic and onions are soft, approx. 3-5 minutes
- Remove from heat, toss with oranges, dressing, scallions and sesame seeds
- Season with salt and pepper

Directions for Dressing:

- Combine all ingredients in a blender except olive oil
- Drizzle olive oil into blender until combined