

EDAMAME RICE

INGREDIENTS:

- 5 cups cooked rice
- 1-16oz pkg frozen, shelled edamame soybeans
- 1-7oz bottle nametake (Japanese mushrooms)
- 1-1.8oz bottle Mishima ochazuke wakame furikake

DIRECTIONS:

1. Cook rice in rice cooker.
2. Boil edamame soybeans as directed on package.
3. Pour nametake in large bowl or pan. Add cooked rice and toss.
4. Sprinkle ochazuke wakame furikake over the rice mixture and toss gently.
5. Add soybeans last and toss gently.

