

EDAMAME DIP (Japanese)

<i>Ingredients</i>	<i>Equipment</i>
1 Can Soy Beans	Chopping Boards
½ Red Onion	Knives
1 Tablespoon Miso	Spoon Measures
1 Clove Garlic	Colander
½ Bunch Coriander	Mixing Bowl
2 Teaspoons Sesame Oil	Cup Measures
2 Teaspoons Chili Sauce	Garlic Crusher
¼ Cup Olive Oil	Food Processor
Salt and Pepper to taste	

What to do

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Peel and dice the onion**
- 4. Peel and crush the garlic**
- 5. Chop Coriander roughly**
- 6. Drain and rinse the Soy Beans**
- 7. Place the soy beans, red onion, miso, garlic, coriander, sesame oil, chili and pulse the food processor until mixed thoroughly.**

- 8. Add the olive oil in small amounts until fully incorporated and the dip is smooth.**
- 9. Add salt and pepper to taste.**
- 10. Place in a serving dish**