



Cooking in the Kitchen at Olum's

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Lemongrass Edamame Hummus

Serves 6

Ingredients:

4 green onions, chopped
20 oz. bag frozen edamame, thawed
 $\frac{2}{3}$ cup parsley, chopped
3 tablespoons lemon juice
3 tablespoons lemongrass puree
3 tablespoons olive oil
4 cloves garlic, minced
1 teaspoon ground ginger
 $\frac{1}{4}$ teaspoon salt
4 tablespoons water
 $\frac{1}{2}$ teaspoon cayenne pepper (optional)

1/2 Batch:

2 green onions, chopped
10 oz. bag frozen edamame, thawed
 $\frac{1}{3}$ cup parsley, chopped
 $1\frac{1}{2}$ tablespoons lemon juice
 $1\frac{1}{2}$ tablespoons lemongrass puree
 $1\frac{1}{2}$ tablespoons olive oil
2 cloves garlic, minced
 $\frac{1}{2}$ teaspoon ground ginger
 $\frac{1}{8}$ teaspoon salt
2 tablespoons water
 $\frac{1}{4}$ teaspoon cayenne pepper (optional)

Directions:

Puree all ingredients until combined. If the mixture is too thick, add additional olive oil and lemon juice 1 teaspoon at a time.

Refrigerate the mixture for 1 hour and then serve.

Serving suggestion: Serve with sliced veggies or whole grain flatbread.