



**Many Hands Organic Farm and  
Sustainability Center**  
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## Roasted Ranch Edamame

### Ingredients:

- 3 bunches fresh edamame (soybeans)
- 1 tsp olive oil
- 1 tsp dried parsley
- ½ tsp dried dill
- ½ tsp dried onion powder
- ½ tsp dried garlic powder
- ½ tsp sea salt
- 2 Tbs powdered milk

### Directions:

1. Preheat oven to 350 degrees F.
2. Remove pods from stem, then remove soybeans from pods.
3. Toss shelled edamame with olive oil. Place in a single layer in a baking dish.
4. Bake for 1 hour, or until golden brown but not burned. Remove from heat and allow to cool.
5. While soybeans are baking, combine the remaining ingredients to make the ranch seasoning. Use a spice grinder to grind any spices that aren't yet powdered.
6. Sprinkle ranch seasoning on cooled, roasted edamame. Toss to coat.
7. Enjoy immediately or store in an airtight container.