

Edamame Hummus with Wonton Chips

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Ingredients:

1 cup frozen shelled Edamame thawed
1 TBSP Tahini paste
1 Lemon juiced
1 clove Garlic sliced
1 - 1 ¼ tsp. Wasabi Paste (S & B)
3 - 4 TBSP Extra Virgin Olive Oil
½ tsp Sea Salt



Directions:

Bring 1 qt. of water to a boil in a saucepan. Add the edamame, return to a boil, reduce the heat and simmer for 4 minutes. Remove edamame to an ice bath to cool. Drain the edamame and place in a food processor. Add the tahini paste, lemon juice, garlic, wasabi paste and salt. Add three Tablespoons of the olive oil and process until a smooth and creamy consistency. If needed add the additional TBSP of olive oil. Refrigerate until ready to serve.

For the Wonton Chips

Vegetable oil for deep frying
24 Wonton Wraps
Sea Salt for seasoning

Directions:

Heat oil to 350° F. Cut the wonton wraps in half diagonally then in half again to create triangular shaped chips. Gently drop the wraps (working in batches) into the hot oil. Fry until the edges start to turn brown and then carefully turn them and fry for another 10 seconds. Remove the chips to a paper towel lined plate and lightly sprinkle with sea salt. Chips can be made the day before and stored in an airtight container.