

Feta-Herb Edamame Succotash

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Recipe source: [Callie Nash for Cooking Light](#)



INGREDIENTS:

- 1 tablespoon olive oil
- 1 medium yellow onion, chopped (about 1 cup)
- 2 cups frozen shelled edamame, thawed
- 1 1/2 cups frozen corn kernels, thawed

Note: Use fresh corn kernels if they're in season. There's a big difference in texture and flavor.

- 1 cup grape tomatoes, halved lengthwise
- 1 ounce feta cheese, crumbled (about 1/4 cup)
- 2 tablespoons chopped fresh dill
- 2 tablespoons chopped fresh flat-leaf parsley
- 2 tablespoons sherry vinegar
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

DIRECTIONS:

- Heat a large nonstick skillet over medium-high. Add oil to pan; swirl to coat.
- Add onion, and cook, stirring occasionally, until tender, about 4 minutes.
- Add edamame; cook, stirring constantly, 2 minutes. Add corn; cook, stirring constantly, 2 minutes.
- Remove from heat. Transfer to a bowl; cool 10 minutes.
- Stir in tomatoes, feta, dill, parsley, vinegar, salt, and pepper. Mix and serve.

