Greek Edamame Salad

Servings: 12

16 ounces Soybeans, thawed and shelled
1 cup Cucumber, chopped
1 cup Zucchini, chopped
1 cup Red Pepper, chopped
1 cup Yellow Pepper, chopped
8 ounces Feta Cheese, crumbled
1/2 cup Red Onion, diced
1 tablespoon Greek Seasoning, add to taste Thaw Edamame (Soybeans) and drain

Dice Vegetables

Add any other vegetables that you want - Clean out your fridge! Green onion, carrots, celery, avacado, etc

Add seasoning to taste

This is best the next day!

Per Serving (excluding unknown items): 219 Calories; 12g Fat (45.1% calories from fat); 17g Protein; 15g Carbohydrate; 4g Dietary Fiber; 17mg Cholesterol; 213mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 1 Fat.