

## Sweet Soybean and Beet Salad

Serves 8

1 lb.	Potatoes, peeled and diced the same size as the beets
1 pkg. 10 Oz.	Sweet Soybeans (edamame) defrosted
1 can	Diced Beets, drained
1 bunch	Green Onions, sliced thin
1 each	Lemon, juiced
1 Cup	Mayonnaise

Salt and Pepper to taste

Starting with cold water, poach the potatoes over a medium heat until tender. Drain and place in a mixing bowl.

Combine the soybeans, beets and sliced green onion with the potatoes. Stir gently.

Add lemon juice and the mayonnaise, stir to combine.

Season salad with salt and pepper and additional lemon juice if necessary.

Note: Make sure to mix this salad while the potatoes are still warm. Taste the salad after it is chilled and adjust seasoning if necessary.