



# Edamame Caesar Pasta Salad

Yield: 10 each entrée salad servings

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## Ingredients:

- 4.5 lbs [Reser's® Caesar Bow Tie Pasta Base](#) (71117.14771)
- 2 tsp Soy sauce
- 2 cups Edamame, shelled IQF (soybeans), blanched for 1 minute, shocked and drained
- 2 cups Snap peas, blanched and shocked, cut in half
- 10 each Eggs (Ramen style eggs or shoyu eggs), steamed for 7 minutes and shocked

## Egg Marinade

- 1 cup water
- ½ cup+ 1 Tbsp Soy sauce
- ½ cup Mirin
- 2 Tbsp Dark soy sauce

## Directions:

1. Start by whisking together the water, soy, mirin, and dark soy sauce for the egg marinade.
2. Steam, shock, and peel the eggs and submerge in the marinade for 12-24 hours.
3. After the marination of the eggs is complete, drain and discard the marinade and refrigerate the eggs until ready to serve.
4. In a large bowl, mix the Reser's Caesar Bow Tie Base with the soy sauce, edamame, and snap peas. Refrigerate 30 minutes before serving.
5. To serve, place 10 oz of the pasta/pea base into a chilled serving bowl and top with one ramen egg, cut in half.