



---

## Uploaded to VFC Website

▶▶▶▶ January 2013 ◀◀◀◀

---

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](#)

---

*Veterans-For-Change is a 501(c)(3) Non-Profit Corporation  
Tax ID #27-3820181*

***If Veteran's don't help Veteran's, who will?***

We appreciate all donations to continue to provide information and services to Veterans and their families.

[https://www.paypal.com/cgi-bin/webscr?cmd=\\_s-xclick&hosted\\_button\\_id=WGT2M5UTB9A78](https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78)

---

**Note:**

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members.



# Edamame Succotash With Shrimp

**Prep Time:** 10 mins

**Cook Time:** 20 mins

**Total Time:** 30 mins

## Ingredients

- 2 slice(s) bacon
- 1 tablespoon oil, olive, extra virgin
- 1 bunch(es) scallion(s) (green onions), sliced
- 1 medium pepper(s), red, bell, diced
- 2 clove(s) garlic, minced
- 1 1/2 teaspoon thyme, fresh, chopped
- 10 ounce(s) edamame, shelled and thawed (about 2 cups)
- 10 ounce(s) corn, frozen, thawed (about 2 cups)
- 1/2 cup(s) broth, reduced-sodium chicken, or vegetable broth
- 1 tablespoon vinegar, cider
- 1/4 teaspoon salt
- 1 pounds shrimp, raw, (26-30/lb) peeled and deveined
- 1/4 teaspoon lemon-pepper seasoning

## Preparation

1. Cook bacon in a large nonstick skillet over medium heat until crisp, about 5 minutes.
2. Leaving the drippings in the pan, use tongs to transfer the bacon to a plate lined with paper towels; let cool.
3. Add oil to the pan. Add scallions (or onion), bell pepper, garlic and thyme and cook, stirring, until softened, about 3 minutes. Stir in edamame, corn, broth, vinegar and salt. Bring to a simmer; reduce heat to medium-low and cook for 5 minutes.
4. Meanwhile, sprinkle shrimp on both sides with lemon pepper. Scatter the shrimp on top of the vegetables, cover and cook until the shrimp are cooked through, about 5 minutes.
5. Crumble the bacon and sprinkle it on top.