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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.