**Ingredients**
- 2 teaspoons kosher salt
- 1 teaspoon chili powder
- 1/4 teaspoon red pepper flakes
- 1/2 teaspoon dried oregano
- 1 (1-pound) bag frozen edamame, in the pod (green soy beans)

**Spiced Edamame**

**Directions**
1. Heat the salt, chili powder, and pepper flakes in a small dry skillet over medium heat, stirring until hot and aromatic, about 3 minutes.
2. Remove from the heat and crumble in the oregano.
3. Boil the edamame pods in salted water until tender, about 8 minutes. Drain in a colander and pat dry. Toss the edamame pods with the chili-salt and serve warm.