# **Chicken-Snap Pea Stir-Fry**

**Recipe Type:** Entree Serves: 6

Prep Time: 5 Cooking Time: 15

C means cup T means tablespoon t means teaspoon oz means ounce

#### What you need:

1 lb sugar snap peas

3 T vegetable oil

1 lb boneless chicken, thinly sliced

1/4 C ginger, chopped

3 garlic cloves, chopped

6 scallions, sliced

1 C chicken broth

1/4 C reduced-sodium soy sauce

2 T cornstarch

1 T hot sesame oil

2 (3 oz)packages of ramen noodles (do not use seasoning package)

#### What to do:

- 1. Wash your hands.
- 2. Boil ramen noodles in water for 4 minutes and set aside.
- 3. Boil sugar snap peas for 2 minutes. Drain and rinse with cold water and set aside.
- 4. Heat 1 T of vegetable oil in a pan over medium-high heat.
- 5. Add the chicken to the pan and stir-fry for 2 minutes and set aside.
- 6. Add 2 T of vegetable oil to the pan. Stir-fry the ginger, garlic and scallions for 1 minute.
- 7. Mix the chicken broth, soy sauce and cornstarch together and add it to the pan. Cook for 1 minute.
- 8. Add the peas and chicken, stir until it is hot.
- 9. Add 1 tbsp. hot sesame oil.
- 10. Combine the veggies with the ramen noodles.
- 11. Serve warm and enjoy!

### Find other recipes at <u>www.snaped4me.org</u>



This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP). To apply for SNAP, call or go to your local SNAP office. In NJ apply online at: <a href="www.NJHelps.org">www.NJHelps.org</a>; or to learn more go to <a href="www.fns.usda.gov/fsp">www.fns.usda.gov/fsp</a>. USDA is an equal opportunity provider and employer.



This is a picture of 1 serving.

## **Nutrition Facts**

Calories 290	<b>Calories from Fat 130</b>
	%Daily Value*
Total Fat 15 g	23%
Saturated Fat 3 g	15%
Trans Fat 0 g	
Cholesterol 70 mg	23%
Sodium 480 mg	20%
<b>Total Carbohydrate 2</b>	20 g <b>7</b> %
Dietary Fiber 3 g	12%
Sugars 4 g	
Protein 20 g	
Vitmain C 80%	
Calcium 6%	
* Percent Daily Values are diet.	e based on a 2,000 calorie

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