## STANDARD RECIPE CARD

Recipe For	Squiggly Noodles	
Portion Size	4 oz	Number Portions 12

Ingredient	x 1	x	Ingredient	x 1	X
Rice Noodles	2#				
Vegetable Stock (low sodium)	2 qt				
Nonstick Spray (like Pam)	Cover pan				
Garlic, minced	3 cloves				
Onions, chopped	1#				
Carrots, grated	1#				
Frozen or Fresh pea pods, cut in half	1#				
Other veggies	1#				
Low Sodium Soy Sauce	4 tbsp				

## **PROCEDURE**

Cook rice noodles according to directions.
Heat a wok or frying pan and coat bottom with cooking spray.
Add garlic and onions and sauté for 1 minute until soft.
Add carrots, pea pods, and other veggies and sauté until pea pods are barely soft but still firm.
Add remaining stock and soy sauce. Stir to incorporate.
Drain noodles, add to mixture and toss to combine.
Serve hot.

## **Nutrition Facts**

Servings Per Recipe: 12 Serving Size: 1 serving

Amount Per Serving				
Calories	130.0			
Total Fat	0.9 g			
Saturated Fat	0.2 g			
Polyunsaturated Fat	0.3 g			
Monounsaturated Fat	0.3 g			
Cholesterol	0.0 mg			
Sodium	384.3 mg			
Potassium	195.7 mg			
Total Carbohydrate	26.9 g			
Dietary Fiber	3.4 g			
Sugars	3.2 g			
Protein	2.7 g			
Vitamin A	48.6 %			
Vitamin C	47.5 %			
Calcium	4.5 %			
Iron	21.5 %			