## CHICKEN & VEGETABLE STIR FRY (pg.1)



STEPS	INGREDIENTS	PROCEDURES
1	Grilled chicken strips  kitchen shears	Cut chicken strips into smaller pieces using kitchen shears.
2	SAUCE  1 cup chicken broth  1/2 teaspoon powdered ginger  1/2 teaspoon garlic powder  2 Tablespoon cornstarch  measuring spoons  small mixing bowl  whisk	Add all ingredients for sauce into a bowl and whisk until mixed together well.

## CHICKEN & VEGETABLE STIR FRY (pg.2)



STEP	INGREDIENTS	PROCEDURES
3	cut up chicken	Warm oil in skillet on medium heat.
	Frozen stir fry vegetables	Add vegetables, water chestnuts and chicken.
	sliced water chestnuts	Cook until warmed through, stirring continually with spatula. Don't overcook.
	2 Tablespoons canola oil	
	electric skillet or	Add sauce to chicken and vegetables and
	skillet	continue to stir until chicken and vegetables are coated with sauce.
	spatula	
	can opener sauce	Na a Cotti
		Serve over rice

## **Nutrition Facts**

3 servings per container Serving size 1/3 1/3 of recipe

Amount per serving

## **Calories**

340

	% Daily Value*
Total Fat 14g	18%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 85mg	28%
Sodium 2850mg	124%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Total Sugars 8g	
Includes 0g Added Su	igars 0%
Protein 32g	
Vitamin D 0mcg	0%
Calcium 57mg	4%
Iron 2mg	10%
Potassium 265mg	6%

<sup>\*</sup>The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.