

## **Bountiful Backpack**

## Easy Ramen Stir-Fry





Serves: 4
Serving Size: 1 cup

## **Ingredients:**

- Nonstick cooking spray
- 2 packages of Ramen noodles (any flavor)
- 1 cup frozen vegetables (or 1 can mixed vegetables)
- 1 can (12.5 ounces) chicken, drained and rinsed
- 2 eggs (or 1/4 cup of dried egg mix with 5 Tablespoons water to make the equivalent of 2 large whole eggs)

## **Directions:**

- . Wash hands.
- Put the Ramen noodles into a pot of boiling water for 1 minute. Drain well.
- Spray a skillet with nonstick cooking spray. Over medium heat, add the Ramen noodles, vegetables and chicken.
- 4. Sprinkle one seasoning packet over the top of the mixture. Cook until the vegetables are warmed through.
- Crack eggs (or pour reconstituted dried egg mixture) over the noodles and stir vigorously until egg is well cooked. Serve.

Recipe Information taken from Iowa State University Extension *Spend Smart. Eat Smart.* Program

Matrition	ı acıs
4 servings per recipe	
Serving size	1 cup (236g)
Amount Per Serving Calories	490
	% Daily Value*
Total Fat 20g	26%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 200mg	67%
Sodium 710mg	31%
Total Carbohydrate 36g	13%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 0g Added Suga	ars 0%
Protein 39g	78%
Vitamin D 0mcg	0%
Calcium 52mg	4%
Iron 3.6mg	20%
Potassium 0mg	0%
Vitamin A	25%

Nutrition Facts

 The % Daily Value (DV) 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.

Vitamin C

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