

NOODLES IN CREAMY PEANUT SAUCE

Yield: 4 Servings | Serving Size: 3/4 cup

Cost/Serving: \$0.82

Ingredients:

8 - 10 ounces dry whole wheat spaghetti noodles

1/2 cup peanut butter 1/2 cup chicken broth

1/8 cup low-sodium soy sauce

1 Tablespoon chopped garlic or 1/4 teaspoon garlic powder

1 Tablespoon chopped ginger root or 1/2 tablespoon ginger spice

2 Tablespoons sugar

1 Tablespoon red wine or apple vinegar

Optional toppings: chopped scallions, crushed peanuts

Directions:

- Cook spaghetti noodles according to package directions. Drain in a colander or strainer and rinse noodles under cold water. Drain again.
- 2) In a saucepan, mix all the ingredients except the noodles and cook over low heat. Stir until smooth.
- Transfer noodles to a bowl and pour the peanut sauce over the noodles. Toss lightly until just mixed. This dish can be served hot or cold. Add optional toppings before serving.

Nutrition Facts

4 servings per container
Serving size 3/4 cup (241g)

Amount per serving

440

Calonies	770	
	% Daily Value*	
Total Fat 15g	19%	
Saturated Fat 2.5g	13%	
Trans Fat 0g		
Cholesterol 0mg	0%	
Sodium 500mg	22%	
Total Carbohydrate 65g	24%	
Dietary Fiber 8g	29%	
Total Sugars 9g		
Includes 5g Added Sug	ars 10%	

Protein	20g

Vitamin D 0mcg	0%
Calcium 37mg	2%
Iron 3mg	15%
Potassium 404mg	8%

^{*}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.



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