

## Jade Green Vegetables

## **Ingredients:**

1 ½ large heads of broccoli
4 oz. (1 cup) fresh snow peas or sugar snappeas
6 oz. (1 ½ cups) fresh green beans
3 cloves garlic, minced
½ - 1 tsp. fresh ginger, minced
2 tsp. dark sesame oil
1 can sliced mushrooms\* (reserve liquid)
1 cup water
1 Tbsp. low-sodium soy sauce

1 heaping Tbsp. cornstarch



Servings: 8

## **Instructions:**

- 1. Sauté garlic, ginger, broccoli, and green beans in oil.
- 2. When partially cooked, add drained mush-rooms and snow peas.
- 3. Add water and soy sauce to vegetables and bring to a boil.
- 4. Add cornstarch, dissolved in mushroom juice, and continue simmering until thickened.
- 5. Serve immediately. Makes 8 servings. Serving size: < 1 cup.

## **Nutrition Facts**

8 servings per container Serving size <1 cup (121g)

Serving size	<1 cup (121g)
Amount per serving Calories	45
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 115mg	5%
Total Carbohydrate 7g	3%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 0g Added	Sugars 0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 16mg	2%
Iron 1mg	6%
Potassium 69mg	2%
*The % Daily Value tells you ho	w much a nutrient in a

serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.