F. Mint Sugar Snap Peas



Prep time: 5 minutes

Cook time: 12 minutes

Serves: 4

Serving Size: About 1/2 cup

Utensils needed

Knife Cutting board Medium-sized skillet Measuring spoon Mixing spoon

Nutrition Facts

Serving Size 1/2 cup Servings Per Container 4

Amount Per Serving		
Calories 70	Calories	from Fat 20
	%	Daily Value*
Total Fat 2.5g		4%
Saturated Fat 0g		0%
Trans Fat	0g	
Cholesterol 0mg		0%
Sodium 5mg		0%
Total Carbohydrate 9g		3%
Dietary Fi	ber 3g	12%
Sugars 5g]	
Protein 3a		

Vitamin A 25%	 Vitamin C 120% 	
Calaium 60/	• Iron 150/	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrat	te	300g	375g
Dietary Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Ingredients

2 teaspoons of olive oil I pound of fresh sugar snap peas, strings removed I tablespoon of chopped fresh mint leaves I tablespoon of fresh lemon juice Salt and pepper to taste

Directions

- 1. Wash your hands and clean your cooking area.
- 2. Wash the sugar snap peas and remove the strings.
- 3. Heat the skillet to medium-high heat; add the olive oil.
- 4. Add the peas to the skillet and sauté them just until they are tender (about 8-10 minutes).
- 5. Remove the pan from the heat and stir in the mint.
- 6. Drizzle the lemon juice on top of the peas and mint. Toss them lightly.
- 7. Season to taste with salt and pepper.

Kitchen math

۱.	About how many cups will a pound of sugar snap peas fill?
2.	The recipe calls for 2 teaspoons of olive oil and I tablespoon of fresh lemon juice. Which is more?
3.	One serving of Mint Sugar Snap Peas has 12 percent of the fibe we need each day. Look closely at the nutrition label. How many grams of fiber is that?

4.	Which vitamin has the largest percentage of the daily	j value	for
	this recipe?		





How the children can help: Wash the produce, remove the strings, measure the ingredients, stir in the mint, and drizzle the lemon juice over the peas