

Chicken Stir Fry

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Ingredients:

- 12 oz. chicken tenderloin
- 1/2 cabbage
- 1 bunch scallion
- 1 cup bean sprouts
- 1 cup bamboo shoots
- 1 can water chestnuts
- 2 cups carrots
- 3 tsp. sesame seeds
- 2 tsp. fresh ginger



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Directions:

- Start by cooking the tenderloins in a sauté pan with about 2 Tablespoons of Avocado Oil.
- In another pan, stir-fry the scallions, carrots, and celery for 5-8 minutes before adding cabbage. Cook to desired texture
- Add ginger, tamari, and sesame seeds. Serve HOT!

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Nutrition Facts

Serving Size: (0.0g) Servings Per Container:

Amount Per Serving					
Calories 200	Cal	ories fro	m Fat 30		
		% Dai	ly Value*		
Total Fat 3.5g			5%		
Saturated Fat 0g			0%		
Trans Fat 0g					
Cholesterol 55mg 189					
Sodium 780mg 33			33%		
Total Carbohydrate 23g 8%					
Dietary Fiber 10g 40%					
Sugars 12g					
Protein 24g					
0					
Vitamin A 150%	•	Vitamin	C 160%		
Calcium 20%	•		Iron 25%		
* 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		
Sat Fat	Less than	20g	25g		
Cholesterol	Less than	300mg	300mg		
Sodium	Less than	2,400mg	2,400mg		
Total Carbohydrate		300g	375g		
Dietary Fiber		25g	30g		

INGREDIENTS: CABBAGE, CHICKEN TENDERLOIN (FRESH), CARROTS, BOK CHOY, SCALLIONS, CELERY, BEAN SPROUTS, TAMARI (WATER, SOYBEANS, SALT, ALCOHOL (TO PRESERVE FRESHNESS)), SESAME SEEDS, GINGER

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Dietary Fiber 1	0g		40%	
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