

Ingredients for Life

Italian-Inspired Stir-Fry

Italian-Inspired Stir-Fry combines broccoli, carrot, bell pepper, and red onion with tangy balsamic vinegar. Top with toasted almonds—or any other toasted nut—for an added crunch. This dish can be served as a side or over a grain such as brown rice or whole wheat pasta.

Serves 4 Serving size: 11/4 cup Prep time: 15 minutes Cook time: 10 minutes Total time: 25 minutes

Ingredients

- 1/4 cup sliced or slivered almonds, toasted
- 2 Tablespoons olive oil
- 1/2 red onion, sliced
- · 2 carrots, peeled and thinly sliced
- 1 head broccoli, cut into 1-inch florets
- 1/2 teaspoon red pepper flakes

- 1 teaspoon dried oregano
- 1 teaspoon kosher salt
- · 2 garlic cloves, minced
- 1 red bell pepper, sliced into strips and halved to make 1-inch sticks
- 2 Tablespoons balsamic vinegar



Directions

- 1. Heat a large skillet over medium-high heat.
- 2. Add almonds to dry skillet. Stir occasionally and toast until golden brown. Watch closely to ensure they do not burn.
- 3. Remove from pan and set aside.
- 4. Place pan back over medium-high heat and add oil. Heat for 30 seconds.
- 5. To the hot pan, add red onion and carrots. May need to increase the heat to high to maintain a stir-fry (the ingredients should continue to "sizzle"). Continuously stir and cook for 3-4 minutes, or until ingredients are slightly tender.
- 6. Add broccoli, red pepper flakes, dried oregano, salt, and minced garlic to the pan. Continuously stir while cooking for about 3-5 minutes.
- 7. Add red bell pepper. Continuously stir while cooking for about 4 minutes.
- 8. Remove from heat and add balsamic vinegar. Stir to combine.
- 9. Sprinkle with toasted almonds. Serve as a side or over a grain if desired.



4 Servings Per Container Serving Size	176g
Amount Per Serving Calories	170
% [Daily Value
Total Fat 12g	15%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 490mg	20%
Total Carbohydrates 16g	6%
Dietary Fiber 5g	17%
Total Sugars 7g	
Includes 0g Added Sugars	0%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 80mg	6%
Iron 1.3mg	8%
Potassium 490mg	10%
*The % Daily Value (DV) tells you how much serving of food contributes to a daily diet. 2,0 day is used for general nutrition advice.	



