

Recipes

Cider, Peas and Apples

Number of servings: 4 Preparation time: 10 minutes Total time: 15 minutes

Ingredients:

- 3 cups peas
- 1 medium apple, cored and thinly sliced
- 1/3 cup apple cider or apple juice
- 1 tablespoon cornstarch

Equipment Needed:

Cutting board Knife Saucepan with steamer basket Large non-stick skillet Wooden spoon Measuring spoons and cup

Directions

- Place steamer basket in a saucepan and add water until just below the basket; bring to boiling.
- Add peas to steamer basket; cover and steam for 5 minutes.
- Add apple slices; steam for 2-4 minutes more or until apples are just tender
- Meanwhile, in a large skillet combine apple cider or juice and cornstarch. Cook on medium heat and stir until mixture is thickened and bubbly.
- Cook for 1 minute more, stirring often. Add the peas and apples, tossing them gently together to evenly coat with sauce.

For more recipes, please visit: **www.fcs.ext.vt.edu/recipes**



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Nutrition Facts

Serving Size: 1 cup

Servings: 4				
Amount Per Serving				
Calories 119		Calories from F	Calories from Fat 5	
		%Daily V	%Daily Value*	
Total Fat 0	.5g		1%	
Saturated		0%		
Cholesterol Omg			0%	
Sodium 11	l8mg		5%	
Total Carb	ohydrate	24g	8%	
Dietary Fi		24%		
Protein 6g			12%	
Vitamin A	45%	Vitamin C	36%	
Iron	6%	Calcium	2%	
*Percent Dally Values are based on a 2,000 calorie diet.				



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This sweet vegetable dish is high in fiber, and would make a great side for pork

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