

# 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**



Join us on social media: www.facebook.com/vafnp www.twitter.com/vafnp

# 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.				



2013

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

The U.S. Department of Agriculture (USDA) is an equal opportunity provider and employer. This material is partially funded by USDA's Supplemental Nutrition Assistance Program – SNAP. The Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, contact your county or city Department of Social Services or to locate your county office call toll-free: 1-800-552-3431 (M-F 8:15-5:00, except holidays). By calling your local DSS office, you can get other useful information about services. This material was partially funded by the Expanded Food Nutrition Education Program, USDA, NIFA.



VCEP-5NP

Virginia Cooperative Extension programs and employment are open to all, regardless of race, color, national origin, sex, religion, age, disability, political beliefs, sexual orientation, genetic information, marital, family, or veteran status, or any other basis protected by law. An equal opportunity/affirmative action employer. Issued in furtherance of Cooperative Extension work, VPI & SU, VSU, and the U.S.D.A. cooperating. Edwin J. Jones, Director, Virginia Cooperative Extension, Virginia Tech, Blacksburg; Jewel E. Hairston, Administrator, 1890 Extension Program, Virginia State, Petersburg.