# **Eat Smart • Move More**

## Egg, Broccoli, and Rice Stir-fry

**Prep Time:** 10 minutes **Total Time:** 30 minutes









#### **Ingredients**

2 cups water
1 cup brown rice
1½ teaspoons olive oil
1 broccoli stalk, chopped
½ onion, diced
1 egg, beaten
1 tablespoon less sodium soy sauce

1/4 teaspoon ground black pepper

	serving 233.98g)
Amount per serving Calories	220
%	Daily Value*
Total Fat 4.5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 150mg	7%
Total Carbohydrate 40g	15%
Dietary Fiber 3g	11%
Total Sugars 2g	
Includes g of Added Sugars	
Protein 7g	
Vitamin D 0mcg	0%
Calcium 37mg	2%
Iron 1mg	6%
Potassium 391 mg	8%

#### **Directions**

- In a saucepan, bring water to a boil. Cook rice according to package directions.
- Heat oil in a skillet over medium heat. Sauté broccoli and onion until tender, but still firm. Remove from skillet.
- In the skillet, scramble egg until set. Return broccoli and onion mixture to pan. Stir in cooked rice, soy sauce, and pepper until combined and heated through.

#### **Quick Tips**

- Add your family's favorite vegetables to customize recipe to your tastes.
- Use leftover rice to save time on busy evenings.
- For a heartier meal, add diced chicken, thin slices of lean beef, or edemame for more protein.

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(Recipe from Pennsylvania Nutrition Education Network Website Recipes, as listed at: https://www.whatscooking.fns.usda.gov.)