

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Spanish Noodle Skillet

Ingredients:

vegetable oil spray

½ onion, chopped ½ green pepper, chopped ½ pound lean ground beef 3/4 teaspoon salt dash of pepper ½ teaspoon oregano 2 cups pureed or stewed tomatoes 3/4 cup water

1½ cups whole wheat egg noodles

Makes 4 servings - 23% calories from fat

Nutri	tion	Fa	cts
Serving Size Servings Per			
Servings Fer	Containe	21 4	
Amount Per Ser	ving		
Calories 280) Calo	ories fron	n Fat 60
		% Da	ily Value*
Total Fat 7g			11%
Saturated Fat 2.5g			13%
Trans Fat	0g		
Cholesterol 35mg			12%
Sodium 760mg			32%
Total Carbo	hydrate 4	40g	13%
Dietary Fiber 5g			20%
Sugars 6g	l		
Protein 19g			
Vitamin A 6%	6 • 1	Vitamin (45%
Calcium 8%	•	ron 25%	
*Percent Daily Va diet. Your daily va depending on you	alues may be	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than Less than Less than ste	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g
Calories per gran Fat 9 • C	n: Carbohydrate	4 • Prot	ein 4

Instructions:

- 1. Spray skillet with non stick cooking spray. Sauté onion, green pepper and beef.
- 2. Pour off any excess fat; add salt, pepper, oregano, tomatoes, and water.
- 3. Cover and simmer 10 minutes. Bring to a boil and add noodles, a few at a time.
- 4. Reduce heat, cover, and simmer 10 more minutes. Stir occasionally.

Note:

• Regular egg noodles may be used in place of the whole wheat noodles.



Revised July 2021

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USDA's Food Stamp Program and Expanded Food and Nutrition Education Program funded this material.