

# Ginger Noodles

Source: Healthy Eating for Life to Prevent and Treat Cancer by Vesanto Melina, M.S., R.D.; recipe by Jennifer Raymond, M.S., R.D.

These delicious noodles are surprisingly easy to prepare.

## About the Recipe

**211 Calories · 8.8 g Protein · 4.5 g Fiber**

**Dinner**

## Ingredients

***Makes 4 Servings***

- 8 oz (227 g) soba noodles
- 3 tbsp (45 mL) seasoned rice vinegar
- 3 tbsp (45 mL) reduced-sodium soy sauce
- 2 tsp (10 mL) finely chopped fresh ginger
- 2 garlic cloves, minced
- 1 jalapeño pepper, finely chopped
- 2 green onions, finely chopped, including tops
- 1/4 c (4 g) chopped fresh cilantro

## Directions

1. Cook noodles in boiling water according to package directions. When tender, drain and rinse.
2. Mix vinegar, soy sauce, ginger, garlic, jalapeno pepper, green onions, and cilantro, if using, then pour over cooked noodles and toss to mix.

## Nutrition Facts

*Per 1-cup serving*

**Calories:** 211

**Fat:** 0.8 g

**Saturated Fat:** 0.2 g

**Calories from Fat:** 3.6%

**Cholesterol:** 0 mg

**Protein:** 8.8 g

**Carbohydrates:** 45.2 g

**Sugar:** 5.2 g

**Fiber:** 4.5 g

**Sodium:** 581 mg

**Calcium:** 32 mg

**Iron:** 1.9 mg

**Vitamin C:** 3.5 mg

**Beta-Carotene:** 48 mcg

**Vitamin E:** 0.5 mg