

## LUB TAIS SPAGHETTI TSIS MUAJ NQAIJ

**Siv Sijhawm Ntev Li Cas Los Npaj:** 5 feeb  
**Yuav Ntev Li Cas Thiaj Siav:** 5 feeb

**Tej uas nyob hauv lub Thawv:**

- ½ c. whole wheat spaghetti pasta, siav lawm
- ¼ c. kas poom noob taum kidney uas tsis qab ntsev, muab si kua thiab yaug
- ¼ c. kua spaghetti uas tsis tshua qab ntsev
- ¼ c. kas poom taum ntsuab (green beans) tsis qab ntsev, muab si kua thiab yaug

**Lwm Yam Uas Yuav Tsum Muaj:**

- ½ lb lub dos me (-¾ c.), muab txhoov me me
- 1 tsp hmoov qej

**Yuav Ua Li Cas:**

1. Muab cov noob taum kidney, kua spaghetti, dos thiab hmoov qej rhaub rau hauv ib lub tais uas tso tau rau hauv microwave. Muab khwb thiab rhaub 2 feeb hauv microwave thiab tso rau qhov kub tshaj. Do thiab rov rhaub 1 feeb ntxiv hauv microwave, lossis rau thaum kub lug.
2. Muab cov kua ywg rau cov pasta uas tseem sov sov.

**Tswyyim Ntxiv:** Muab ib dia kua mis khov suam tso ntxiv rau kom thiaj qab dua lossis muab ib teg zaub spinach los yog kale ntxiv rau cov kua spaghetti kom muaj zaub ntaw duu!



**Muaj Dabtsi Nyob Rau Hauv\***

**Txaus Noj Tsawg Zaus:** 1

**Ib Zaug Noj Npaum Cas:** 1 c.

**Cov Calorie:** 274 kcal

**Roj:** 3.5 g

**Ntsev:** 122 mg

**Cov Carbohydrate:** 53.5 g

**Fiber:** 11 g

**Protein:** 12 g

**Muaj Carbohydrate Npaum Cas  
Rau Ib Zaug:** 3 ½

\*Tej uas qhia tias muaj dabtsi nyob rau hauv yog hais txog whole wheat spaghetti pasta siav (4/5 c., tsis ntim ceev ceev), noob taum kidney uas muaj 50% ntsev, kas poom kua spaghetti tsis tshua qab ntsev nrog txiv lws suav txhoov mos mos, ib lub dos dawb me, thiab hmoov qej.