

## **PEANUTTY AFRICAN STEW**

Yield: 8 Servings | Serving Size: 1 cup

Cost/serving: \$1.02

## **Ingredients:**

1 cup instant brown rice

2 cups chicken broth

1 teaspoon dry onion, minced

1/2 teaspoon garlic powder

2 cups sweet potatoes, peeled and cut into small squares

1 (14.5-ounce) can diced tomatoes with liquid

1/2 teaspoon salt (optional)

1/2 cup creamy peanut butter

1 1/4 cups nonfat milk

3 cups spinach leaves, chopped

## **Directions:**

- Combine rice, broth, onion, garlic powder, sweet potato, tomatoes, and salt in a soup pot. Bring to boil; then turn down to medium low. Cover; simmer for 10 minutes.
- 2) Stir in peanut butter and milk. Return to gentle simmer and cook uncovered for 5 minutes.
- 3) Stir in spinach and cook until wilted, 2 to 3 minutes. Remove from heat. Ladle stew into bowls. If desired, top with peanuts and green onions.

**Option:** Substitute 12 ounces frozen spinach for fresh. Add chopped cilantro, red and green peppers, or raisins.

## **Nutrition Facts**

8 servings per container

Serving size 1 cup (252g)

Amount per serving

Calories

**220** 

% Daily Value*
9%
5%
0%
12%
12%
14%
gars <b>0</b> %

Protein 9g	
Vitamin D 0mcg	0%
Calcium 101mg	8%
Iron 2mg	10%
Potassium 439mg	10%

<sup>\*</sup>The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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