

Your Guide to Stir Frying on Campus

DINING SERVICES

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Stir-Frying at Erdman's Sizzle Station

If you're looking for variety in the dining halls, preparing your own stir-fry can be a healthy and delicious option.

Here are some tips on how to make a tasty meal on your own.

- 1. First add some oil to the hot pan. You want about 2 tablespoons which is about the size of two thumbs. Add to that some aromatics like onions and/or peppers. Season with garlic and/or ginger if you want fuller flavor.
- 2. Once you start to smell your aromatics, add your sturdier veggies. (broccoli, carrots, or celery).
- 3. Add softer veggies later. (kale, spinach, peas, corn)
- 4. Add in your protein. (beans, chicken, tofu, egg)
- 5. Finish with your sauce of choice, salt, pepper, or a squeeze of lemon.



Ways to Improve Your Stir-Fry

- Do a lap around the dining hall to see when foods you can incorporate into your dish. Don't get stuck at the salad bar!
- When salsa or guacamole is offered, make your own burrito bowl with black beans, veggies, and rice.
- To add some healthy fats and crunch, top your stir-fry with sesame or pumpkin seeds.