

Calvin's Crunchy Noodle Jumble

Utensils:

Large mixing bowl
1-cup measuring cup
1-teaspoon measuring spoon
Wooden spoon
Hot pads or oven mitts
4 dessert bowls

Ingredients:

3 oz. [1 can] chow mein noodles
1/2 tsp. chili powder
1/4 tsp. garlic salt
1/4 tsp. dry mustard
2 Tbs. Reduced-calorie margarine, melted
1 Tbs. Reduced-sodium soy sauce

How to Make It:

Combine all ingredients in a 13" x 9" x 2" baking pan, tossing lightly to coat.

Bake in the oven at 350 degrees for 15 to 20 minutes, stirring once during baking time [remember to use the hot pads].

Remove from oven, and serve hot.

