



Yield: 1 Serving | Serving Size: 4 cups Cost/serving: \$1.36

Ingredients:

2 cups salad greens (romaine, spinach, or mixture) 1 cup chopped vegetables and/or fruits, such as cucumber, frozen peas, or corn (thawed), red onion, tomato, mango, avocado, carrots, or salsa

3 ounces* chopped cooked chicken, beef, or pork, or 1/4 cup canned beans, drained, or hard-boiled egg, chopped 1 Tablespoon chopped dried fruit, shredded cheese, or chopped nuts

2 Tablespoons low-fat salad dressing

*3 ounces is about the size of a deck of playing cards

Directions:

- 1) Arrange greens on large plate or bowl.
- 2) Add vegetables and/or fruits plus meat, beans, or egg.
- 3) Add dried fruit, cheese, or nuts.
- 4) Add dressing.

Option: Use fresh produce to tempt hot weather appetites. Add whole grain cereal, baked chickpeas, or pomegranate seeds if you want more crunch.

Note: Nutrition Facts show information for romaine, cucumber, peas, tomato, carrots, raisins, chicken, and lowfat Italian dressing.

This material is provided by Iowa State University Extension and Outreach. For more tips like this, visit the Spend Smart. Eat Smart. website http://tinyurl.com/c59523

Nutrition Facts

1 servings per container	
Serving size 4 d	cups (362g)
Amount per serving Calories	230
	% Daily Value*
Total Fat 4g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 390mg	17%
Total Carbohydrate 25g	9%
Dietary Fiber 5g	18%
Total Sugars 16g	
Includes 0g Added Sug	ars 0%
Protein 24g	
	0%
Vitamin D 0mcg	0%
Calcium 69mg	6%
Iron 4mg	20%
Potassium 628mg	15%

*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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