

HARVEST VEGETABLE SALAD

Yield: 8 Servings | Serving Size: 1 cup

Cost/Serving: \$0.52

Ingredients:

3 cups fresh or frozen (thawed) cauliflower florets

2 cup fresh or frozen (thawed) broccoli florets

1 1/2 cups cooked red kidney beans or 1 (15-ounce) can

red kidney beans, drained and rinsed 2 medium carrots, sliced diagonally

1/2 - 1 cup sliced large, pitted olives

2 green onions, sliced

Dressing

1/4 cup red wine vinegar

1 1/2 Tablespoons olive oil or vegetable oil

1 Tablespoon chopped fresh parsley or cilantro (optional)

1 clove garlic, minced

1 teaspoon sugar

1/2 teaspoon dried basil (optional)

Salt to taste (optional)

Directions:

- 1) Wash all vegetables. Trim or peal as needed. Cut into bite-sized pieces.
- 2) In large bowl, combine all salad ingredients.
- 3) In a small jar with a tight-fitting lid, combine all dressing ingredients and shake well.
- 4) Pour dressing over vegetables and stir to coat.
- 5) Cover; refrigerate 1 to 4 hours to marinate, tossing occasionally. Add salt to taste (no more than 1/4 teaspoon), if desired.

Nutrition Facts

8 servings per container

1 cup (135g) Serving size

Amount per serving **Calories**

110

	% Daily Value
Total Fat 4g	59
Saturated Fat 0g	09
Trans Fat 0g	
Cholesterol 0mg	09
Sodium 100mg	49
Total Carbohydrate 14g	5%
Dietary Fiber 4g	149
Total Sugars 3g	
Includes 0g Added Suga	ars 09
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Protein 5g	
Vitamin D 0mcg	0%
Calcium 35mg	2%
Iron 1mg	6%
Potassium 392mg	8%

*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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