

# HARVEST VEGETABLE SALAD

Yield: 8 Servings | Serving Size: 1 cup

Cost/Serving: \$0.64

#### **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

Serving size 1 cup (135g)

Amount per serving Calories

110

	% Daily Value
Total Fat 4g	59
Saturated Fat 0g	09
Trans Fat 0g	
Cholesterol 0mg	00
Sodium 100mg	40
Total Carbohydrate 14g	59
Dietary Fiber 4g	149
Total Sugars 3g	
Includes 0g Added Sug	ars 0°
Protein 5a	

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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