

Zesty Bean Dip

Yield: 3 Servings | Serving Size: 1 cup

Cost/Serving: \$0.89

Ingredients:

Salad

1 (16 ounce) can refried beans

½ cup salsa

3 tablespoons minced cilantro (optional)

½ small onion, minced (optional)

Crackers or Baked Tortilla Chips from the Eating Smart • Being Active Let's Cook! cookbook

Directions:

- 1) Wash the cilantro (if using).
- 2) Collect, mince, and measure all ingredients before starting to prepare the recipe.
- 3) Combine all ingredients in a bowl.
- 4) Serve with Baked Tortilla Chips from the Eating Smart • Being Active Let's Cook! cookbook or whole wheat crackers.
- 5) Refrigerate leftovers within 2 hours. Eat within 3 to 5 days.In a mixing bowl, stir together onion, red or green pepper, chili pepper (if using), corn, and beans.

Be creative! Add minced green, red, or yellow bell pepper or diced jalapenos.

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6 servings per container	
Serving size 1/3 Cu	ւթ (102ց
Amount Per Serving	
Calories	80
9	% Daily Valu
Total Fat 2g	3
Saturated Fat 0g	0
Trans Fat 0g	
Cholesterol 0mg	0
Sodium 430mg	19
Total Carbohydrate 12g	4
Dietary Fiber 3g	119
Total Sugars 1g	
Includes 0g Added Sugars	0
Protein 4g	8
Vitamin D 0mcg	0
Calcium 30mg	2
Iron 1mg	6
Potassium 309mg	6

day is used for general nutrition advice

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