

Red Pepper Portobello Wrap

Ingredients:

- 1 Whole wheat flour tortilla
- ½ cup shredded romaine
- 1/2 cup red bell pepper sliced into strips
- 1/8 cup yellow bell pepper sliced into strips
- 1/2 cup diced tomato
- 1/4 tbsp diced red onion
- ½ small zucchini sliced into spears
- ½ tsp extra virgin olive oil
- 1 tsp balsamic vinegar
- 1 tsp fresh chopped basil
- 1 medium portabella mushroom, sliced into strips



Nutrition Facts Serving Size 1 wrap (404g) Servings Per Container 2 Amount Per Serving Calories 290 Calories from Fat 100 % Daily Value* Total Fat 11g 17% Saturated Fat 1g 5% Trans Fat 0g 0% Cholesterol 0mg 14% Sodium 330mg Total Carbohydrate 42g 14% Dietary Fiber 9g 36% Sugars 11g Protein 8a Vitamin A 25% Vitamin C 120% Calcium 6% • Iron 15% *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: 2,000 Calories: Total Fat Less than Saturated Fat Less than Cholesterol Sodium Le Total Carbohydrate 2.400mg 2.400mg 300g 375g Dietary Fiber

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Directions:

Place first five ingredients on open tortilla. Drizzle olive oil and vinegar and add salt and pepper. Fold burrito style and slice at an angle.



Tri Bean Salad

Ingredients:

1 (14 oz) can black beans drained and rinsed

1 (14 oz) can Navy beans drain and rinsed

1 (14 oz) can red beans

1 small onion, chopped

1 stalk celery, chopped finely

3 garlic cloves, minced

½ cup lime juice

1/4 tsp salt

1/4 tsp pepper



Nutrition Facts

Serving Size 6 oz (181g) Servings Per Container 8

Amount Per Serving	
Calories 160	Calories from Fat 5
	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat (0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 60mg	3%
Total Carbohydrate 29g 10%	
Dietary Fiber 9	g 36%
Sugars 1g	
Protein 10g	
Vitamin A 0%	• Vitamin C 10%

Calcium 6% Iron 15% *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500

Less than 80g Saturated Fat Less than Cholesterol Less than 20g 300mg 25g 300 mg Sodium Le Total Carbohydrate Less than 2,400mg 300g 2,400mg 375g Dietary Fiber

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Directions:

Mix all ingredients in large bowl. Let stand no less than one hour before serving (the longer the better the flavor soaks in).