

# Roasted Veggie Sandwich with Salad

## Ingredients:

# Serves 2 Sandwich:

½ red bell pepper

1/4 cup sliced red onion

½ cup sliced mushrooms

½ tsp smoked paprika

½ tsp garlic powder

1/4 cup shredded carrot

1 tomato, sliced

½ avocado, sliced

1/4 cup shredded lettuce

2 Tbs hummus

4 slices whole grain bread

### **Garden Salad:**

2 cups shredded lettuce

½ tomato, diced

1/4 cucumber, diced

2 Tbs shredded cabbage

1/4 cup alfalfa sprouts

2 Tbs fat free Italian vinaigrette





# **Nutrition Facts**

2 servings per container

Serving size 1 Sandwich & 1.5

cups salad

### Amount per serving 360 Calories % Daily Value\* Total Fat 12g Saturated Fat 1.5g Trans Fat 0g 0% Cholesterol 0mg 10% Sodium 240mg 20% Total Carbohydrate 54g Dietary Fiber 13g 46% Total Sugars 9g Includes 0g Added Sugars 0% Protein 13g

\*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.

0%

4%

20%

15%

Vitamin D 0mcg

Potassium 720mg

Calcium 60mg

Iron 3.2mg

## **Directions:**

- 1. In a non-stick pan over medium/high heat add bell pepper, red onion, and mushrooms (Add water as needed, so nothing sticks). Then add smoked paprika, garlic powder, and salt. Cook for 7-10 minutes, or until peppers and onions are soft.
- 2. Toast your slices of bread.
- 3. For each sandwich, layer: Bread, hummus, lettuce, shredded carrot, avocado, roasted veggie mixture, tomato, more hummus, and your final slice of bread.
- 4. Combine all ingredients for the salad, and drizzle dressing over the top.