

## **Recipe Analyzer Results**

# A single serving of this recipe has 168 calories.

Read through <u>the nutrition label</u> for a snapshot of this recipe's nutritional profile. If the label lists less than 5 percent daily value for a nutrient it is considered low, while 20 percent or more is high. In general, you want to limit saturated fat, cholesterol, and sodium, and get enough fiber, vitamins, and minerals.

# **Nutrition Facts** Servings: 8 Amount per serving 168 **Calories** % Daily Value\* Total Fat 3.8g 5% Saturated Fat 0.4g 2% Cholesterol 0mg 0% Sodium 259mg 11% **Total Carbohydrate** 26.4g 10% Dietary Fiber 8.7g 31% Total Sugars 1.6g Protein 8.2g 0% Vitamin D 0mcg Calcium 71mg 5% Iron 3mg 16%

## **Ingredients:**

- 227 g (8 oz) green beans, trimmed
- 227 g (8 oz) yellow beans, trimmed
- 250 ml (1 cup) shelled soy beans (edamame)
- 1 can (540 mL/19 oz) sodium reduced chickpeas, drained and rinsed
- 2 stalks celery, thinly sliced
- 2 green onions, sliced
- 1 large red bell pepper, chopped
- 60 ml (1/4 cup) apple cider vinegar
- 15 ml (1 tbsp) Dijon mustard
- 15 ml (1 tbsp) canola oil
- 2 ml (1/2 tsp) fresh ground pepper
- $\bullet$  60 ml (1/4 cup) each chopped fresh basil and parsley or mint

much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a

