



## Yield: 1 Serving

Ingredients:

SALAD (1.5 cups total per person)

- leafy green vegetables, tomatoes, cucumbers, olives, onions, garlic, avocados, grated or diced cheese, cooked beans

DRESSING

- ½ teaspoon vegetable oil
- 1/2 teaspoon lemon juice or vinegar
- 1 pinch each salt and black pepper

## Directions:

- 1) Wash hands with soap and water.
- 2) Rinse or scrub fresh vegetables under running water before preparing.. Tear or cut any foods that are larger than a quarter.
- 3) Place food for salad in plastic bag. Add dressing to bag.
- 4) Close opening of bag securely. Shake bag well.
- 5) Refrigerate leftovers within 2 hours.

This material was provided by Food Hero: https://foodhero.org/recipes/personal-salad-bag

## Buy Eat Live Better Nutrition Education Program | www.montana.edu/extension/buyeatlivebetter

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<b>Nutrition Fa</b>	acts
1 servings per container	
Serving size 1 1/2 c	up (146g)
Amount per Serving	
Calories	70
% Daily Value*	
Total Fat 3g	4%
Saturated Fat 0g	0 %
Trans Fat Og	
Cholesterol Omg	0 %
Sodium 110mg	5 %
Total Carbohydrate 9g	3 %
Dietary Fiber 2g	7 %
Total Sugars 2g	
Includes Og Added Sugars	0 %
Protein 3g	
Vitamin D 0mcg	0%
Calcium 35mg	2%
Iron 1mg	6%
Potassium 230mg	4%
Vitamin A 180mcg	20 %
Vitamin C 11mg	12 %
*The % Daily Value (DV) 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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