RD KITCHEN AUGUST 2017



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ON THE MENU: BEETS



THE NUTRITION

Antioxidants: provide antiinflammatory benefits.
Folate: promotes heart and neurological health.
Low Calorie: supports weight management goals.

THE USES

Lower calorie hummus in place of chickpeas.

Pickle for a healthy snack, or as a sandwich or salad topper.

Pair with goat cheese on a spinach salad or crackers.

Noodle for a lower calorie pasta alternative.

CITRUS BEET Salad

Makes: 4 servings Recommended serving size: 3/4 cup

Ingredients:

- 3 large beets, peeled and trimmed 1 orange, juice and zest
- 1 lime, juice and zest
- 1/2 cup scallions, chopped

Directions:

- 1. Shred beets and add to bowl.
- 2. Add zest and juice from orange.
- 3. Add zest and juice from lime to taste.
- 4. Top with scallions before serving.

Nutrition information per serving:

40 calories, 9 grams carbohydrates, 2 grams protein, 0 grams fat, 2 grams fiber, 50 mg sodium, 5 grams natural sugar