

# Recipes

## **Black Bean Orange Salad**

#### **Ingredients:**

15 ounces black beans, canned, drained and rinsed
1/4 red onion
1 tomato, diced
1 orange, peeled and diced
8 romaine lettuce leaves, chopped
1 tablespoon olive oil
3 tablespoons red wine vinegar
1 teaspoon dried oregano
Black pepper to taste

### **Equipment:**

Can opener Cutting board Knife Large bowl Measuring spoons Colander

Number of Servings: 4 Prep Time: 30 minutes Total Time: 30 minutes

#### Directions

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- 1. Rinse beans in a colander under running water to remove sodium. Allow to drain.
- 2. Cut the ends off of the onion, and peel off the papery layers. Cut the onion in half lengthwise, and place the flat side on the cutting board. Slice in thin strips keeping onion together. Turn and slice again to make dice. Chop up any large pieces. Add to a large salad bowl.
- 3. Cut tomato in half. Remove core. Slice into 1/2 inch slices keeping tomato together. Turn and slice again. Add to salad bowl.
- 4. Peel orange. Separate pieces and cut into 1/2 inch pieces. Place in bowl, making sure to remove any membranes. Add orange meat to salad bowl.
- 5. Tear lettuce leaves into bite size pieces and add to salad bowl.
- 6. Add remaining ingredients and gently toss all ingredients together.
- 7. Serve immediately or refrigerate up to one hour.

The U.S. Department of Agriculture (USDA) is an equal opportunity provider and employer. This material is partially funded by USDA's Supplemental Nutrition Assistance Program – SNAP. The Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, contact your county or city Department of Social Services or to locate your county office call toll-free: 1-800-552-3431 (M-F 8:15-5:00, except holidays). By calling your local DSS office, you can get other useful information about services. This material was partially funded by the Expanded Food Nutrition Education Program, USDA, NIFA.



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Servings: 4		
Amount Per Serving		
Calories 151	Calories from I	Fat 36
	%Daily \	/alue*
Total Fat 4g		6%
Saturated Fat 0g		0%
Cholesterol Omg		0%
Sodium 332mg		14%
Total Carbohydrate 21g 7%		
Dietary Fiber 8g		32%
Protein 7g		14%
Vitamin A 16%	Vitamin C	48%
Iron 6% "Percent Daily Values are	Calcium based on a 2,000 calo	3% orie diet.
"Percent Daily Values are based on a 2,000 calorie diet.		

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