

Mediterranean Salad with Egg

Canada's Food Guide recommends 7–10 servings of Vegetables and Fruit daily. An easy way to reach this goal is to have a salad – it's fresh, delicious, and naturally good for you!



Ingredients:

1–19 ounce can	Chickpeas (garbanzo beans)	1–540 mL can
1 large	Green bell pepper	1 large
1 small	Red onion	1 small
4 medium	Tomatoes	4 medium
1 bunch	Radishes	1 bunch
1 medium	Cucumber	1 medium
2 Tbsp	Canola oil	30 mL
¼ cup	Fresh lemon juice (or 1 Tbsp lemon juice, bottled)	60 mL
¼ tsp	Salt	1 mL
¼ tsp	Pepper	1 mL
1 Tbsp	Parsley flakes	15 mL
3 large	Hard boiled eggs, sliced	3 large

Directions:

1. Drain chickpeas, rinse with cold water and transfer to a large salad bowl.
2. Wash all vegetables; remove the seeds from peppers, tomatoes and cucumbers, and dice very small. Add to the chickpeas.
3. Peel the onion, cut into two equal pieces and slice very thin. Add to the chickpeas and other vegetables.
4. Trim the top and end of radishes, dice very small and add to the chickpeas and vegetables.
5. In a small bowl, mix the oil, the lemon juice, parsley flakes, salt & pepper. Add to the salad and toss.
6. Top with egg and enjoy!

Makes 6 servings (250 mL/ 1 cup/ 278 g)

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Nutrition Facts	
Per 1/6 of recipe (250 mL/ 1 cup/ 278 g)	
Amount	% Daily Value
Calories 220	
Fat 9 g	14 %
Saturated 1.5 g + Trans 0 g	8 %
Cholesterol 110 mg	
Sodium 290 mg	12 %
Carbohydrate 26 g	9 %
Fibre 5 g	20 %
Sugars 8 g	
Protein 10 g	
Vitamin A	40 %
Vitamin C	70 %
Calcium	6 %
Iron	20 %

Nutrient Claim	Amount per serving
High in fibre	5 g
Low in saturated fat	1.5 g
Very high in potassium	576 mg
Source of calcium	69 mg
High in magnesium	53 mg
Very high in folate	141 mcg
High in iron	2.8 mg

Food Group	Food Guide servings per recipe serving
Vegetables and Fruit	2
Grain Products	0
Milk and Alternatives	0
Meat and Alternatives	1/4

This is a Choose Sometimes recipe (Mixed Dish–Vegetarian) according to the Alberta Nutrition Guidelines.