

## December 18- Veggie Bean Dip

Smart Snack

Link: <a href="http://www.whatscooking.fns.usda.gov/recipes/supplemental-nutrition-assistance-program-snap/veggie-bean-wrap">http://www.whatscooking.fns.usda.gov/recipes/supplemental-nutrition-assistance-program-snap/veggie-bean-wrap</a>

## **Recipe**

Ingredients:

2 green or red bell pepper (seeded and chopped)

1 onion (peeled and sliced)

1 can black beans, 50% less salt (15 ounce, drained and rinsed)

2 mango (chopped)

1 lime, juiced

½ cup fresh cilantro (chopped)

1 avocado (peeled and diced)

4 flour tortillas, fat free (10 inch)

## Directions:

- 1. In a nonstick pan, sauté bell peppers and onion for 5 minutes over medium heat. Add beans, stir well. Reduce heat to low and simmer about 5 minutes.
- 2. In a small bowl, combine mangos, lime juice, cilantro, and avocado. Reserve ½ mixture for topping.
- 3. Fill warmed tortillas with 1/4 bean mixture and 1/4 mango mixture.
- 4. Fold ends of the tortillas over. Roll up to make wraps. Top veggie bean wraps with remaining mango mixture.

## **Nutrition Facts** Serving Size 1 item (379.23g) Servings Per Container 4 Amount Per Serving Calories 370 Calories from Fat 60 % Daily Value\* Total Fat 7g 11% Saturated Fat 1g 4% Trans Fat 0g Cholesterol 0mg 0% Sodium 330mg 14% Total Carbohydrate 65g 22% Dietary Fiber 13g 53% Sugars 18g Protein 12g 24% Vitamin A 30% Vitamin C 150% Calcium 10% • Iron 20%

\* Percent Daily Values are based on a 2.000 calorie

Yield 4 servings