

All Recipes

Al Recipe Builder

Similar Recipes

Lite Turkey Sandwich

A light and healthy turkey sandwich that is perfect for a quick and nutritious meal. It is made with fresh ingredients and can be customized to suit your taste.

Recipe Type: Standard Prep Time: 10 mins

Cook Time: N/A Total Time: 10 mins

Recipe Yield: 200 grams Number of Servings: 1

Serving Size: 200 g

Ingredients

| 2 slices | whole wheat bread |
|----------|-------------------|
| 100 g | Turkey Breast |
| 50 g | lettuce |
| 50 g | Tomato |
| 50 g | cucumber |
| 1 tbsp | mayonnaise |

1 tsp mustard

Directions

Step 1

Spread mayonnaise and mustard on one slice of bread.

Prep Time: 2 mins

Cook Time: 0 mins

Step 2

Cutting

Layer turkey, lettuce, tomato, and cucumber on top of the condiments.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Cover with the other slice of bread.

Prep Time: 1 mins

Cook Time: 0 mins

Nutrition Facts

Fat: 5 g

Protein: 25 g

Carbohydrates: 40 g

Nutrition Facts

Proteins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------------|--------------------------------|
| Protein | 25 g | 147.06% | 147.06% |

Carbohydrates

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------|-------|------------------------------|--------------------------------|
| Carbohydrates | 40 g | 72.73% | 80% |
| Fibers | 6 g | 15.79% | 24% |
| Sugars | 4 g | N/A | N/A |
| Lactose | 0 g | N/A | N/A |

Fats

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------------|-------|------------------------------|--------------------------------|
| Monounsaturated Fat | 2 g | N/A | N/A |
| Saturated Fat | 1 g | 4.55% | 5.88% |
| Fat | 5 g | 17.86% | 20% |
| Cholesterol | 30 mg | N/A | N/A |

Vitamins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-------------|--------|------------------------------|--------------------------------|
| Vitamin A | 10 iu | 1.11% | 1.43% |
| Vitamin C | 15 mg | 16.67% | 20% |
| Vitamin B6 | 10 mg | 769.23% | 769.23% |
| Vitamin B12 | 20 mcg | 833.33% | 833.33% |
| Vitamin E | 8 mg | 53.33% | 53.33% |
| Vitamin D | 0 mcg | 0% | 0% |

Minerals

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|--------|------------------------------|--------------------------------|
| Sodium | 500 mg | 21.74% | 21.74% |
| Calcium | 10 mg | 1% | 1% |
| Iron | 15 mg | 187.5% | 83.33% |

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|--------|------------------------------|--------------------------------|
| Potassium | 20 mg | 0.59% | 0.77% |
| Zinc | 15 mg | 136.36% | 187.5% |
| Selenium | 25 mcg | 45.45% | 45.45% |

Recipe Attributes

Seasonality

Summer Fal

Events

Christmas Barbecue Picnic

Cuisines

American

Course

Main Dishes Salads Snacks Sauces & Dressings

Demographics

Teen Friendly Lactation Friendly Diabetic Friendly Heart Healthy

Diet

Mediterranean Diet Vegetarian Diet Vegan Diet Raw Food Diet

Anti-Inflammatory Diet

Cooking Method

Frying

Meal Type

| Lunch Snack | Supper | | | | |
|-----------------|---|--|--|--|--|
| Difficulty Leve | Difficulty Level | | | | |
| Easy | | | | | |
| | | | | | |
| | Visit our website: <u>healthdor.com</u> | | | | |