

| Recipe Type: Vegetarian | Prep Time: 15 mins |
|-------------------------|-----------------------|
| Cook Time: N/A | Total Time: 15 mins |
| Recipe Yield: 500 grams | Number of Servings: 4 |
| Serving Size: 125 g | |

Ingredients

| 250 g | Strawberries |
|-------------|-----------------|
| 250 g | ricotta cheese |
| 2 tbsp | Honey |
| 1 tsp | vanilla extract |
| 4 Ieaves | mint leaves |

Directions

Step 1



Wash and hull the strawberries. Slice them into small pieces.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a mixing bowl, combine the ricotta cheese, honey, and vanilla extract. Mix well.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Plating

Divide the sliced strawberries into serving glasses. Top with the ricotta mixture.

Prep Time: 2 mins

Cook Time: 0 mins

Step 4



Garnish with mint leaves and serve chilled.

Prep Time: 3 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 200 kcal

Fat: 12 g

Protein: 8g

Carbohydrates: 15 g

Nutrition Facts

Proteins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------------|--------------------------------|
| Protein | 8 g | 47.06% | 47.06% |

Carbohydrates

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------|-------|------------------------------|--------------------------------|
| Carbohydrates | 15 g | 27.27% | 30% |
| Fibers | 2 g | 5.26% | 8% |
| Sugars | 10 g | N/A | N/A |
| Lactose | 0 g | N/A | N/A |

Fats

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------------|-------|------------------------------|--------------------------------|
| Monounsaturated Fat | 4 g | N/A | N/A |
| Saturated Fat | 5 g | 22.73% | 29.41% |
| Fat | 12 g | 42.86% | 48% |
| Cholesterol | 25 mg | N/A | N/A |

Vitamins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-------------|-------|------------------------------|--------------------------------|
| Vitamin A | 10 iu | 1.11% | 1.43% |
| Vitamin C | 50 mg | 55.56% | 66.67% |
| Vitamin B6 | 0 mg | 0% | 0% |
| Vitamin B12 | 1 mcg | 41.67% | 41.67% |
| Vitamin E | 1 mg | 6.67% | 6.67% |

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|-------|------------------------------|--------------------------------|
| Vitamin D | 3 mcg | 20% | 20% |

Minerals

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|--------|------------------------------|--------------------------------|
| Sodium | 100 mg | 4.35% | 4.35% |
| Calcium | 20 mg | 2% | 2% |
| Iron | 6 mg | 75% | 33.33% |
| Potassium | 300 mg | 8.82% | 11.54% |
| Zinc | 1 mg | 9.09% | 12.5% |
| Selenium | 10 mcg | 18.18% | 18.18% |

Recipe Attributes

| Seasonality Winter Fall |
|---|
| Events |
| Christmas New Year |
| Meal Type |
| Breakfast Brunch Supper |
| Course |
| Soups Desserts Breads Salads Sauces & Dressings |
| |

Cultural

Chinese New Year Diwali Christmas

Demographics

Lactation Friendly Diabetic Friendly

Diet

Mediterranean Diet DASH Diet (Dietary Approaches to Stop Hypertension)

Weight Watchers (WW) Diet Vegetarian Diet Vegan Diet

Difficulty Level

Medium

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