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Chopped Salad *

A delicious chopped salad recipe with a variety of fresh ingredients and a flavorful dressing. Perfect for a light and healthy meal.

Recipe Type: Standard 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

| 200 g | Romaine Lettuce |
|-------|-----------------|
| 150 g | Tomatoes |
| 100 g | cucumber |
| 50 g | red onion |
| 100 g | bell pepper |
| 50 g | Kalamata Olives |

| 100 g | feta cheese |
|---------|------------------|
| 2 tbsp | olive oil |
| 1 tbsp | red wine vinegar |
| 1 tsp | dijon mustard |
| 1 tsp | honey |
| 0.5 tsp | salt |
| 0.5 tsp | black pepper |

Directions

Step 1



Chop the romaine lettuce, tomatoes, cucumber, red onion, and bell pepper into bitesized pieces.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2



Add the chopped vegetables to a large bowl and toss to combine.

Prep Time: 0 mins

Cook Time: 0 mins

Step 3

Mixing

In a small bowl, whisk together the olive oil, red wine vinegar, Dijon mustard, honey, salt, and black pepper to make the dressing.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Mixing

Drizzle the dressing over the chopped salad and toss to coat evenly.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 150 kcal

Fat: 10 g

Protein: 5 g

Carbohydrates: 10 g

Nutrition Facts

Proteins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------------|--------------------------------|
| Protein | 5 g | 29.41% | 29.41% |

Carbohydrates

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------|-------|------------------------------|--------------------------------|
| Carbohydrates | 10 g | 18.18% | 20% |
| Fibers | 5 g | 13.16% | 20% |
| Sugars | 5 g | N/A | N/A |
| Lactose | 0 g | N/A | N/A |

Fats

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------------|-------|------------------------------|--------------------------------|
| Monounsaturated Fat | 5 g | N/A | N/A |
| Saturated Fat | 3 g | 13.64% | 17.65% |
| Fat | 10 g | 35.71% | 40% |
| Cholesterol | 15 mg | N/A | N/A |

Vitamins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-------------|-------|------------------------------|--------------------------------|
| Vitamin A | 50 iu | 5.56% | 7.14% |
| Vitamin C | 30 mg | 33.33% | 40% |
| Vitamin B6 | 2 mg | 153.85% | 153.85% |
| Vitamin B12 | 2 mcg | 83.33% | 83.33% |
| Vitamin E | 6 mg | 40% | 40% |
| Vitamin D | 0 mcg | 0% | 0% |

Minerals

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|--------|------------------------------|--------------------------------|
| Sodium | 300 mg | 13.04% | 13.04% |
| Calcium | 10 mg | 1% | 1% |
| Iron | 8 mg | 100% | 44.44% |
| Potassium | 10 mg | 0.29% | 0.38% |
| Zinc | 4 mg | 36.36% | 50% |
| Selenium | 2 mcg | 3.64% | 3.64% |

Recipe Attributes

Seasonality

Spring Summer

Fall

Events Picnic Course Salads Sauces & Dressings Diet Slow Carb Diet Vegetarian Diet Vegan Diet 5:2 Diet Pescatarian Diet Ovo-Vegetarian Diet Lacto-Vegetarian Diet Lacto-Ovo Vegetarian Diet Fruitarian Diet Ayurvedic Diet Traditional Chinese Medicine (TCM) Diet

Meal Type

Lunch Snack Supper

Difficulty Level

Easy

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Raw Food Diet

Blood Type Diet

Engine 2 Diet