

250 g	Romaine Lettuce
50 g	croutons
50 g	parmesan cheese

Directions

Step 1

Wash and dry the romaine lettuce.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2



Tear the lettuce into bite-sized pieces.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

Add the croutons and Parmesan cheese to the lettuce.

Prep Time: 0 mins

Cook Time: 0 mins

Step 4

Serving

Serve the salad immediately.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 120 kcal

Fat: 5g

Protein: 5g

Carbohydrates: 15 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	15 g	27.27%	30%	
Fibers	3 g	7.89%	12%	

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Sugars	1 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	5 mg	N/A	N/A	

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Vitamin A	100 iu	11.11%	14.29%	
Vitamin C	10 mg	11.11%	13.33%	
Vitamin B6	0 mg	0%	0%	
Vitamin B12	0 mcg	0%	0%	
Vitamin E	1 mg	6.67%	6.67%	
Vitamin D	0 mcg	0%	0%	

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	15 mg	1.5%	1.5%
Iron	6 mg	75%	33.33%
Potassium	300 mg	8.82%	11.54%
Zinc	1 mg	9.09%	12.5%
Selenium	5 mcg	9.09%	9.09%

Recipe Attributes

Seasonal	lity								
Spring S	ummer	Fall							
Events									
Christmas	Easter	Thanksgi	ving	Birthday	У	Wedding	Ha	lloween	
Valentine's	Day M	1other's Day	/ Fc	ather's Da	у	New Year	Ar	nniversary	
Baby Show	ver Brid	lal Shower	Gra	duation	B	ack to Schoc		Barbecue	Picnic
Meal Typ	е								
Lunch D	inner S	inack Sup	oper						
Difficulty	Level								
Easy									
Visit our website: <u>healthdor.com</u>									