



A nutrition Fact Sheet



Super Salads for Summer

It's summertime! No one feels like cooking in a hot kitchen. Here are some delicious salad recipes you can make early in the day and serve for dinner or take on picnics. Salads taken to picnics should be kept cold in a cooler or refrigerator until ready to serve.

Main Meal Salads

Pasta Chicken Salad

Yield: 6 servings • Serving Size: 1¼ cup

- 3 cups cooked whole wheat pasta
- 1½ cups cooked chopped chicken or other cooked, chopped meat
- ½ cup chopped onion
- 1 cup diced celery
- 1 cup frozen peas or fresh broccoli florets
- ¾ cup low fat salad dressing, such as Italian

In a large bowl, mix together the pasta, meat, and vegetables. Add dressing and mix to coat all ingredients. Chill before serving. (Frozen peas will thaw while the salad is chilling.)

Nutrition Facts	
6 servings per container	
Serving size	1 1/4 cup (193g)
Amount per serving	
Calories	230
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 430mg	19%
Total Carbohydrate 29g	11%
Dietary Fiber 2g	7%
Total Sugars 5g	
Includes 0g Added Sugars	0%
Protein 15g	
Vitamin D 0mcg	0%
Calcium 51mg	4%
Iron 2mg	10%
Potassium 204mg	4%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Create Your Own Salad

Yield: 1 serving • Serving Size: 4 cups

- 2 cups salad greens (romaine, spinach, or mixture)
- 1 cup chopped vegetables and/or fruits, such as cucumber, frozen peas (thawed), tomato, carrots, red onion, mango, avocado, or salsa
- 3 ounces chopped cooked chicken, beef, or pork, or ¼ cup cooked beans (or ¼ cup canned beans, rinsed and drained)
- 1 Tablespoon chopped dried fruit, shredded cheese, or chopped nuts
- 2 Tablespoons low fat salad dressing

Arrange greens on large plate or bowl. Add vegetables and/or fruits, plus meat or beans. Add dried fruit, cheese,

- Nutrition Facts label shows nutrients for:
- 2 cups romaine lettuce
 - ¼ cup sliced cucumber
 - ¼ cup peas
 - ¼ cup chopped tomatoes
 - ¼ cup chopped carrots
 - 3 ounces chopped chicken
 - 1 Tablespoon raisins
 - 2 Tablespoons light Italian dressing

Nutrition Facts	
1 servings per container	
Serving size	4 cups (362g)
Amount per serving	
Calories	230
% Daily Value*	
Total Fat 4g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 390mg	17%
Total Carbohydrate 25g	9%
Dietary Fiber 5g	18%
Total Sugars 16g	
Includes 0g Added Sugars	0%
Protein 24g	
Vitamin D 0mcg	0%
Calcium 69mg	6%
Iron 4mg	20%
Potassium 628mg	15%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Side Dish Salads

Crunchy Cabbage Salad

Yield: 8 servings • Serving Size: ¾ cup

- ½ head cabbage, shredded or 1- 16 ounce bag shredded cabbage or broccoli coleslaw
- 2 cups mixed vegetables and/or fruit, such as chopped peppers, onions, or celery; shredded or diced carrots, frozen peas (thawed); pineapple chunks or mandarin oranges (drained); cantaloupe chunks, cherry tomatoes, or grapes (halved)
- ½ cup light or low calorie dressing

Nutrition Facts	
8 servings per container	
Serving size	3/4 cup (105g)
Amount per serving	
Calories	60
	% Daily Value*
Total Fat 2.5g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 200mg	9%
Total Carbohydrate 7g	3%
Dietary Fiber 2g	7%
Total Sugars 4g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 31mg	2%
Iron 0mg	0%
Potassium 166mg	4%
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

1. Wash cabbage by putting it in a colander, spraying it with water, and letting it drain.
2. Add the other vegetables and/or fruit.
3. Stir in the dressing.
4. Cover and refrigerate until serving.

Nutrition Facts label shows nutrients for:
 ½ head of cabbage
 ½ cup chopped green pepper
 ½ cup chopped onion
 ½ cup diced celery
 ½ cup grated carrot
 ½ cup light ranch salad dressing

Summer Bounty Salad

Yield: 9 servings • Serving Size: 1 cup

- 7 cups cut-up vegetables (such as carrots, zucchini, radishes, broccoli, green onions, etc.)
- 1 pepper, sliced (green, red, yellow, or orange)
- 2 tomatoes (red, yellow, or mixed)
- 1½ cup fat free or light dressing

1. Wash and prepare (chop/slice) the vegetables. If you plan to make the salad ahead or keep it for several days, seed the tomatoes or the tomatoes will make the salad too juicy.
2. Combine all the vegetables and salad dressing in a bowl, stirring to coat vegetables. Cover and

Nutrition Facts	
9 servings per container	
Serving size	1 cup (166g)
Amount per serving	
Calories	70
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 14g	5%
Dietary Fiber 2g	7%
Total Sugars 5g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 38mg	2%
Iron 1mg	6%
Potassium 298mg	6%
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

refrigerate 1-3 hours to blend flavors.
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Nutrition Facts label shows nutrients for:
 2 cups chopped zucchini
 2 cups broccoli florets
 1 cup chopped carrot
 1 cup sliced radishes
 1 cup chopped green onion
 1 green pepper
 2 large tomatoes
 1½ cup fat free ranch dressing



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This material was funded by USDA's Supplemental Nutrition Assistance Program – SNAP. The Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, contact the Montana Public Assistance Helpline at 1-888-706-1535 or www.apply.mt.gov. Montana State University Extension is an ADA/EO/AA/Veteran's Preference Employer and Provider of Educational Outreach.

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