



Apple and Lime Salad

Number of servings: 6 Preparation time: 10 minutes Total time: 15 minutes

Ingredients:

1/2 cup walnuts, chopped 2 apples, cored and sliced 4 scallions, sliced 1/4 cup parsley, dried

1/2 cup mozzarella cheese, grated

2 tablespoons olive oil 1/4 cup lime juice

Equipment Needed:

Cutting board

Knife

Measuring spoons Measuring cups Sauce pan with lid

Bowl

Serving spoon

Grater

TIP:

Always wash fruits before consuming them.

Directions

- Place walnuts in a dry pan and toast over low heat until they are brown and fragrant. Set aside.
- Place apple slices, scallions, parsley and mozzarella into the
- Drizzle oil and lime juice over the salad, add the nuts and toss until mixed thoroughly.





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Nutrition Facts

Serving Size 1 serving (123.42g) Servings Per Container 6

Amount Per Serving

Calories 170 Calories from Fat 110

Saleries in Saleries	1101111 01 110
	% Daily Value*
Total Fat 13g	20%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 65mg	3%
Total Carbohydrate 12g	4%
Dietary Fiber 2g	8%
Sugars 8g	
Protein 5a	

Vitamin A 30% Vitamin C 70% Calcium 15% Iron 10%

* Percent Daily Values are based on a 2,000 calorie

To make juicing a lime easier, roll the lime under the palm of your hand onto a counter to help break up the cells and help you squeeze out more juice.

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