

# Feast for Life

YOUR RECIPE FOR A HEALTHY LIFE

# Menu

## Red Lentil Soup



Serves 8

2 cups red lentils

1 large onion, diced

2 carrots, chopped

3 celery ribs, chopped

2 1/2 quarts chicken broth

1/2 tsp. salt

1/4 tsp. red pepper

1 tbsp. cumin

Pick over the lentils, discarding any small stones or other debris. Bring chicken broth to boil. Add the lentils, onions, carrots and celery. Lower the heat, cover and simmer for about 20-25 minutes. The lentils will disintegrate into a pale yellow cream. Add the salt, red pepper or paprika and cumin and stir. Serve immediately.

*Nutritional analysis:*

*Per serving: (1/8 of recipe)*

*Calories: 125*

*Protein: 11g*

*Fat: 1g*

*Carbohydrate: 18g*

*Sodium: 990mg*

*Cholesterol: 1 mg*

*Fiber: 4 g*



# Spinach Salad



Serves 6

- 1 lb. spinach, washed
- 2 tomatoes, chopped
- 1 large cucumber chopped
- 1/2 red onion, thinly sliced

Combine first three ingredients in a large bowl.  
Top with the sliced red onions.

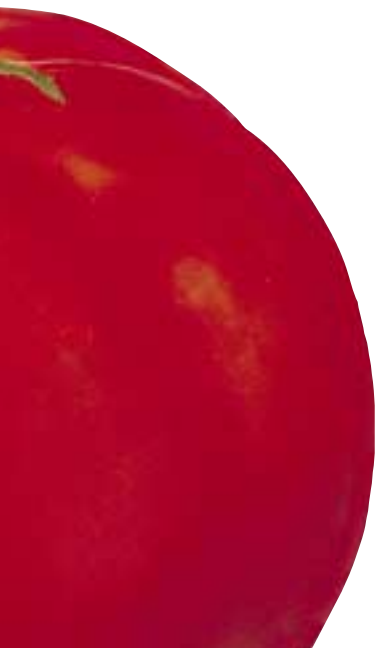
*Nutritional analysis:*  
*Per serving (1/6 of recipe)*  
Calories: 27  
Protein: 2 g  
Fat: 0 g  
Carbohydrate: 7g  
Sodium: 48 mg  
Cholesterol: 0  
Fiber: 2 g

## Dijon Dressing

Makes 1 cup.  
2/3 cup olive oil  
1/3 cup balsamic vinegar  
1 tsp. sugar  
1 tsp. Dijon mustard  
1/2 tsp. salt  
pepper to taste  
1 clove garlic, minced

In jar, with tight-fitting lid, place all ingredients.  
Cover; shake until well mixed. Refrigerate at least  
2 hours to blend flavors.

*Nutritional analysis:*  
*Per 1 tablespoon*  
Calories: 81  
Protein: 0  
Fat: 9 g  
Carbohydrate: 0  
Sodium: 77 mg  
Fiber: 0



# Tofu Vegetable Stir-Fry

Serves 4

1 lb. firm tofu, drained and cut into  
1/2 inch cubes

## Marinade:

1/2 cup lite soy sauce  
1 1/2 tsp. ginger, minced  
1 1/2 tsp. garlic, minced  
2 tbsp. olive oil  
1 tbsp. sesame oil  
1 1/2 tsp. garlic, minced  
1 1/2 tsp. ginger, minced

1/2 cup carrots, julienne  
1/2 cup celery, sliced  
1/2 cup cabbage, bite size pieces  
1/2 cup broccoli florets  
1/2 cup snow peas  
1/2 cup bean sprouts  
1/2 cup mushrooms, sliced  
1/2 cup red pepper, sliced  
1/4 cup water chestnuts  
1 tsp. cornstarch  
2 green onions, chopped

Combine tofu, soy sauce, garlic and ginger in a bowl and let marinate for 10 minutes. Then drain the tofu, set aside. Save the marinade in a bowl and add 1 tsp. cornstarch to it. Stir until blended. Save for use later.

Combine the olive and sesame oils in a large frying pan and heat. Add the tofu and stir-fry. Remove the tofu and add the remaining garlic and ginger. Add the carrots, celery, cabbage, broccoli, snow peas, bean sprouts, mushrooms, red pepper and water chestnuts and stir-fry. Add a small amount of water if needed. When the vegetables are cooked, return the tofu to the stir-fry. Add the marinade with cornstarch mixture until heated through. Top with chopped green onions.

*Nutritional analysis: Per serving (1/4 recipe)*

*Calories: 260*

*Protein: 16 g*

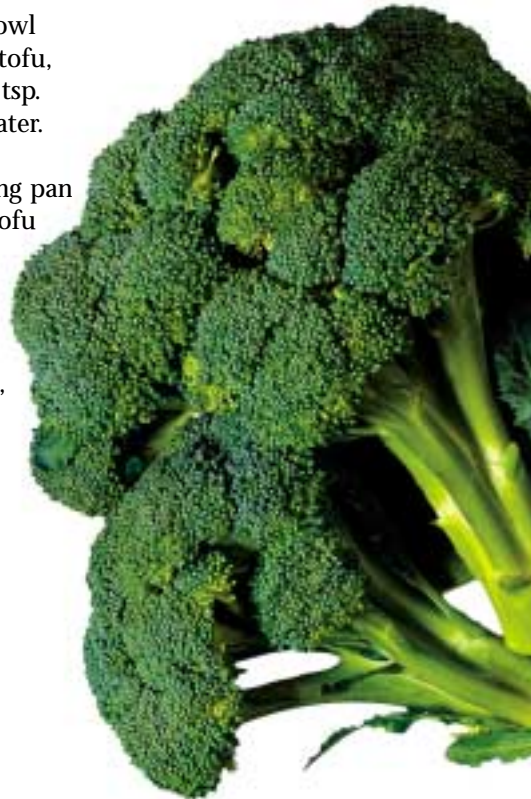
*Fat: 16 g*

*Carbohydrate: 9.3g*

*Sodium: 993 mg*

*Cholesterol: 0*

*Fiber: 7 g*



# Cracked Wheat Pilaf

SERVES 6

2 tbsp. olive oil

1/2 cup crushed fine vermicelli

1 cup large cracked wheat (bulgur)

2 cups chicken broth

salt and pepper to taste

In a 2-quart saucepan, heat oil. Add vermicelli and sauté until brown. Add cracked wheat and continue to sauté until well coated with the oil. Add the chicken broth, salt and pepper. Bring to a boil. Cover and simmer for about 15 minutes or until broth is absorbed. Remove from heat and let sit covered another 10 minutes. Fluff the grains prior to serving.

*Nutritional analysis:*

*Per serving (1/6 recipe)*

*Calories: 109*

*Protein: 4 g*

*Fat: 5 g*

*Carbohydrate: 22g*

*Sodium: 384 mg*

*Cholesterol: 0*

*Fiber: 2g*

