

Virtual T2 FIM Module 6:

Sodium, Potassium & Hypertension Sodium Reduction & Flavor Building

Recipe & Handout List

RECIPES FOR CLASS ALLERGENS RESTRICTIONS

Group 1

Shrimp Fra Diavolo Wheat, Shellfish, Dairy Pescatarian Lemon Roasted Broccoli Dairy Vegetarian

Group 2

Build Your Own Chicken Fajita Bowl Dairy

Cilantro Lime Brown Rice- Virtual Vegetarian, Vegan Taco Seasoning (provided) Vegetarian, Vegan

Group 3

Peanut Noodles with Seared Tofu Soy, Peanut Vegetarian

ALLERGEN SUBSTITUTIONS ALLOWED FOR CLASS TRAYS/BAGS

Dairy: Group 1 – Substitute nutritional yeast for parmesan cheese. Group 2 - Omit or replace Yogurt in Chicken Fajita Bowl.

Gluten/Wheat: Group 1 - Substitute GF pasta for whole wheat pasta. Group 2 - Soy Sauce and Rice Noodles in Asian Peanut Noodles is GF.

Peanut: Group 3 – Substitute Sunflower Seed Butter and Sunflower Seeds for Peanuts and Peanut Butter.

CLASS NOTES

Salt-Free Taco Seasoning will be pre-made and measured out for class participants.