

# Salad with Creamy Pepper Parmesan Dressing



*This dressing has a secret protein and fiber rich ingredient – white beans! Swapping beans for mayonnaise or sour cream provides a creamy texture with fewer calories and saturated fat.*

<b>YIELD</b> <b>8 SERVINGS</b>	<b>PREP TIME</b> <b>15 MIN</b>	<b>TOTAL TIME</b> <b>15 MIN</b>
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## INGREDIENTS

*For the Dressing:*

½ cup	Navy Beans, drained and rinsed (about ½ (15 oz.) can)
½ cup	Greek Yogurt, plain, nonfat
2 Tbsp	Extra Virgin Olive Oil
1 each	Lemon, juiced
2 tsp	Garlic Powder
1 tsp	Onion Powder
½ tsp	Black Pepper, freshly ground
½ tsp	Kosher Salt
1 oz.	Parmesan Cheese, grated (about ½ cup)

*For the Salad:*

6 cups	Romaine Lettuce, chopped (about 1½ head)
1 pint	Cherry Tomatoes, halved
½ each	Cucumber, sliced into half-moons
¼ each	Red Onion, julienne
¼ cup	Walnuts, chopped then toasted
2 oz.	Parmesan Cheese, grated (about 1 cup)

## DIRECTIONS

1. Gather all necessary equipment and ingredients. Prepare all ingredients as described above.
2. *For the Dressing:* Place all the ingredients in a large blender pitcher. Starting on low, and increasing to medium-high, blend until smooth and creamy. If needed, add water, one tablespoon at a time to reach a pourable consistency.
3. Transfer the dressing to a small container with a lid (such as a jar) and set aside.
4. *For the Salad:* Wash and dry romaine; place in a large serving bowl. Add the cut tomatoes, cucumber, red onion, toasted walnuts, and shredded parmesan cheese.
5. When ready to serve, add ½ cup of the dressing and toss to combine evenly. Store the leftover salad dressing in a jar or container with a tight-fitting lid for up to one week.

# Nutrition Facts

4 servings per container

**Serving size**

**2 cup salad with 2 Tbsp dressing (402g)**

**Amount Per Serving**

**Calories 200**

**% Daily Value\***

**Total Fat** 11g **14%**

Saturated Fat 3.5g **18%**

*Trans* Fat 0g

**Cholesterol** 15mg **5%**

**Sodium** 270mg **12%**

**Total Carbohydrate** 17g **6%**

Dietary Fiber 7g **25%**

Total Sugars 6g

Includes 0g Added Sugars **0%**

**Protein** 11g **22%**

Vitamin D 0mcg 0%

Calcium 260mg 20%

Iron 2.9mg 15%

Potassium 720mg 15%

\* The % Daily Value (DV) 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.

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