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CURRIED SPLIT PEA
8 servings (about 1 cup each)

- 1 tablespoon olive oil
- 1 onion, chopped
- 1 carrot, chopped
- 4 cloves garlic, sliced
- 1 quart (4 cups) low salt vegetable stock or broth
- 1 quart (4 cups) water
- 1 cup yellow split peas
- 1 teaspoon curry powder
- 1 teaspoon ground cumin
- 1/2 bunch parsley, chopped

Heat oil in a large saucepan over medium-high heat. Add onion; cook 5 minutes, stirring occasionally. Add carrot and garlic; cook until softened, about 5 minutes. Add remaining ingredients except parsley; bring to a boil. Reduce heat; simmer uncovered 30 minutes or until peas are tender. Ladle into shallow bowls; garnish with parsley.

What's In It for Yo (per serving) Daily calories 178. Total fat (g) 5.65 Saturated fat (g) 0.77 Healthy fats (g) 4 Fiber (g) 9.99 Carbohydrates (g) 26.21 Sugar (g) 7.4 Protein (g) 8.57 Sodium (mg) 187.1 Calcium (mg) 74.29 Magnesium (mg) 50 Selenium (mcg) 1.7

Potassium (mg) 74

MEDITERRANEAN CAULIFLOWER SALAD 4 servings

- 1 head cauliflower, blanched for 5 minutes
- 1 small can anchovies, drained, chopped (optional)
- 1 tablespoon drained capers
- 2 tablespoons fresh lemon juice
- 1 tablespoon olive oil
- 1 clove garlic, pressed or minced
- 1 tablespoon chopped fresh oregano or 1 teaspoon dried

Drain cauliflower and break into small pieces. Combine cauliflower, anchovies if desired and capers in a medium bowl. Combine remaining ingredients; toss v cauliflower mixture.

Source: YOU: On a Diet

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