Recipe Finder Cookbook

Lifetime Nutrition and Wellness
Suggested Healthy Recipes

Created by: Compiled by the Statewide Instructional Resources Development Center with permission from USDA
This custom cookbook was created using recipes from the SNAP-Ed Connection Recipe Finder Database. Recipes included in the database have been reviewed by nutrition professionals at the SNAP-Ed Connection using specific cost and nutrition criteria. Recipes are consistent with the current Dietary Guidelines for Americans and MyPlate. Nutrition educators in the Supplemental Nutrition Assistance Program (SNAP) and other Food and Nutrition Service (FNS) nutrition assistance programs and their partners are encouraged to use the database to support their nutrition education program goals.

For additional recipes and more information about the SNAP-Ed Connection Recipe Finder Database, please visit the Web site at http://recipefinder.nal.usda.gov/.

This material was funded by USDA's Supplemental Nutrition Assistance Program.

The Supplemental Nutrition Assistance Program provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, call 1-800-221-5689 for the contact information for your local SNAP office or visit the Web site at http://www.fns.usda.gov/SNAP/.

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Asian Coleslaw

Yield: 12 servings
Serving size: 1/12 of recipe

Ingredients

1 pound shredded cabbage (1 16 ounce bag of coleslaw mix)
1 can mandarin oranges (11 ounces, drained)
1/2 cup peanuts (optional)

Dressing Ingredients:
2/3 cups light Italian dressing
2 tablespoons soy sauce (low-sodium)

Instructions

1. Mix together the coleslaw mix, nuts and mandarin oranges in a large bowl.
2. Stir in the Italian dressing and soy sauce.

Source

Maryland Food Supplement
Nutrition Education program,
2009 Recipe Calendar

Cost

Per recipe: $2.54
Per serving: $0.21
Banana Split Oatmeal

Yield: 1 servings
Serving size: 1

Ingredients

1/3 cup oatmeal, quick-cooking (dry)
1/8 teaspoon salt
3/4 cups water (very hot)
1/2 banana (sliced)
1/2 cup frozen yogurt, non-fat

Instructions

1. In a microwave safe cereal bowl, mix together the oatmeal and salt. Stir in water.
2. Microwave on high power for 1 minute. Stir. Microwave on high power for another minute. Stir again.
3. Microwave an additional 30-60 seconds on high power until the cereal reaches the desired thickness. Stir again.
4. Top with banana slices and frozen yogurt.

Notes

The banana split oatmeal can be a snack by itself.

Source

University of Nebraska Cooperative Extension, Recipe Collection, p.14
Staff from the University of Nebraska-Lincoln

Cost

Per recipe: $0.52
Per serving: $0.52
Banana Walnut Oatmeal

Yield: 4 servings  
Serving size: 1/4 recipe

Ingredients

2/3 cups milk (Nonfat, dry)  
1 pinch salt  
2 3/4 cups water  
2 cups quick oats  
2 banana (very ripe, mashed)  
2 tablespoons maple syrup  
2 tablespoons walnuts (chopped)

Instructions

1. In a small saucepan, combine reconstituted non-fat dry milk, salt, and additional water. Heat over medium heat until steaming hot, but not boiling.

2. Add oats and cook, stirring until creamy, 1 to 2 minutes.

3. Remove the pan from heat and stir in mashed banana and maple syrup. Divide between 4 bowls, garnish with walnuts, and serve.

Notes

You can substitute 2 cups water for 2 cups skim milk for the reconstituted non-fat dry milk.

Source

United States Department of Agriculture, USDA’S Collection of Nonfat Dry Milk (NDM) Recipes

Cost

Per recipe: $2.10  
Per serving: $0.53
Breakfast Pumpkin Cookies

Yield: 48 servings
Serving size: 1 cookie

Ingredients

1 3/4 cup pumpkin (pureed, cooked)
1 1/2 cup brown sugar
2 egg
1/2 cup vegetable oil
1 1/2 cup flour
1 1/4 cup whole wheat flour
1 tablespoon baking powder
2 teaspoons cinnamon
1 teaspoon nutmeg
1/2 teaspoon salt
1/4 teaspoon ground ginger
1 cup raisins
1 cup walnuts (chopped)

Instructions

1. Preheat oven to 400 degrees.
2. Mix pumpkin, brown sugar, eggs, and oil thoroughly.
3. Blend dry ingredients and add to pumpkin mixture.
4. Add raisins and nuts.
5. Drop by teaspoonfuls on greased cookie sheet.
6. Bake 10-12 minutes until golden brown.

Nutrition Facts

Source

Oregon State University
Cooperative Extension Service,
Healthy Recipes

Cost

Per recipe: $5.77
Per serving: $0.12
Brown Rice Pilaf with Sage, Walnuts and Dried Fruit

Yield: 8 servings  
Serving size: 1/8 of recipe

Ingredients

1 canola cooking spray (as needed)  
1 onion (medium, chopped)  
1 celery (medium stalk, ends trimmed and chopped)  
2 cups rice (brown, uncooked)  
2 1/2 cups water  
2 cups vegetable broth (fat-free, reduced sodium)  
1/4 cup raisins (dark)  
1/4 cup apricots (dried, chopped)  
4 cups walnuts (chopped, optional)  
1 teaspoon sage (dried)  
2 tablespoons sage (fresh, chopped)  
salt (to taste)  
pepper (to taste)

Instructions

1. Spray the large skillet with canola cooking spray. Heat skillet over medium heat.

2. Sauté onion and celery until tender, about 5 minutes. Add brown rice and sauté for 5 minutes.

3. Add water, broth, raisins, and apricots; heat to boiling. Reduce heat to low, cover and simmer until rice is tender and liquid is absorbed, about 50 minutes.

4. Stir in walnuts if desired, sage, salt and pepper.

5. Transfer to serving dish. Garnish with fresh sage and serve immediately.

Source

American Institute for Cancer Research, Diet & Cancer

Cost

Per recipe: $3.03  
Per serving: $0.38

http://recipefinder.nal.usda.gov/
Brussels Sprouts with Mushroom Sauce

Yield: 2 servings
Serving size: 1/2 of recipe

Ingredients

1/2 pound brussels sprouts (or broccoli, cabbage, kale, collards, or turnips)
1/2 cup chicken broth, low sodium
1 teaspoon lemon juice
1 teaspoon brown mustard (spicy)
1/2 teaspoon thyme (dried)
1/2 cup mushroom (sliced)

Instructions

1. Trim brussels sprouts and cut in half. Steam until tender - about 6 to 10 minutes, or microwave on high for 3 to 4 minutes.

2. In a non-stick pot bring the broth to a boil.

3. Mix in the lemon juice, mustard, and thyme. Add the mushrooms.

4. Boil until the broth is reduced by half, about 5 to 8 minutes.

5. Add the brussels sprouts (or other cooked vegetable).

6. Toss well to coat with the sauce.

Source

University of Connecticut, Family Nutrition Program, Senior Nutrition Awareness Project (SNAP) Newsletters

Cost

Per recipe: $1.56
Per serving: $0.78
Bulgur Chickpea Salad

Yield: 6 servings
Serving size: 1/6 of recipe

Ingredients

1 1/4 cup water
1 cup bulgur (coarse, available in bulk from natural foods stores)
1 teaspoon dried parsley
1 teaspoon minced onion
1 teaspoon soy sauce
1/2 cup scallions (chopped, green onions)
1/2 cup raisins
1/2 cup carrot (chopped)
3/4 cups canned chickpeas (garbanzo beans, drained and rinsed)
2 tablespoons oil
2 tablespoons lemon juice
1 tablespoon soy sauce
1 garlic clove (minced)
black pepper (to taste)

Instructions

1. Bring water to boil in medium saucepan. Stir in bulgur, parsley, minced onion, and soy sauce. Cover and reduce heat; simmer 15-20 minutes (until all water is absorbed and bulgur is not too crunchy). Do not overcook.

2. Remove from heat and allow to cool; fluff with fork.

3. Combine dressing ingredients; stir well. Pour over bulgur mixture and mix well.

4. Stir in scallions, raisins, carrots, and chickpeas. Cover and chill for several hours. Store in refrigerator.

Source

University of Vermont, Extension, Making It Fit: Piecing Together Your Food Needs

Cost

Per recipe: $1.97
Per serving: $0.33

http://recipefinder.nal.usda.gov/
Cafe Mocha

Yield: 2 servings  
Serving size: 1/2 of recipe

**Ingredients**

1/3 cup milk (nonfat, dry)  
1 cup water  
1 cup coffee (brewed)  
4 tablespoons hot chocolate mix  
whipped topping (non-fat, optional)  
cinnamon (optional)

**Instructions**

1. Heat reconstituted non-fat dried milk in saucepan until warm; do not boil.

2. Add coffee and hot chocolate mix. Stir well and heat to desired temperature.

3. Divide coffee mixture between two mugs. Top with non-fat whipped topping and cinnamon, if desired.

**Notes**

You can substitute 1 cup skim milk for the reconstituted non-fat dried milk.

**Nutrition Facts**

Source

United States Department of Agriculture, [USDA'S Collection of Nonfat Dry Milk (NDM) Recipes](http://recipefinder.nal.usda.gov/)

**Cost**

Per recipe: $0.91  
Per serving: $0.46
Candied Yams

Yield: 6 servings
Serving size: 1/4 Cup

Ingredients

1 1/2 cup yams
1/4 cup brown sugar (packed)
1 teaspoon flour (sifted)
1/4 teaspoon salt
1/4 teaspoon cinnamon (ground)
1/4 teaspoon orange peel
1 teaspoon tub margarine (soft, unsalted)
1/2 cup orange juice

Instructions

1. Preheat oven to 350 degrees Fahrenheit.

2. Cut yams in half and boil until tender, but firm (about 20 minutes). When cool enough to handle, peel and slice into ¼-inch thickness.

3. Combine sugar, flour, salt, cinnamon, nutmeg, and grated orange peel.

4. Place half of sliced yams in medium-sized casserole dish. Sprinkle with spiced sugar mixture.

5. Dot with half the amount of margarine.

6. Add second layer of yams, using the rest of the ingredients in the order above. Add orange juice.

7. Bake uncovered for 20 minutes.

Source

US Department of Health and Human Services
National Institutes of Health
National Heart, Lung and Blood Institute, Heart Healthy Home Cooking: African American Style.

Cost

Per recipe: $1.25
Per serving: $0.21

http://recipefinder.nal.usda.gov/
Catfish Stew and Rice

Yield: 4 servings
Serving size: 1 cup stew with 1/2 cup rice

Ingredients

2 potatoes (medium)
1 can tomatoes, cut up (14.5 oz)
1 cup onion (chopped)
1 cup clam juice (8-oz bottle, or water)
1 cup water
2 garlic (cloves, minced)
1/2 head of cabbage (coarsely chopped)
1 pound catfish fillets
green onion (sliced, as needed)
1 1/2 tablespoon Chili and Spice Seasoning (see recipe)
2 cups rice (brown or white, cooked)

Instructions

1. Peel potatoes and cut into quarters.

2. In large pot, combine potatoes, tomatoes and their juice, onion, clam juice, water, and garlic. Bring to boil and reduce heat. Cook covered over medium-low heat for 10 minutes.

3. Add cabbage and return to boil. Reduce heat. Cook covered over medium-low heat for 5 minutes, stirring occasionally.

4. Meanwhile, cut fillets into 2-inch lengths. Coat with Chili and Spice Seasoning.

5. Add fish to vegetables. Reduce heat and simmer covered for 5 minutes or until fish flakes easily with fork.


*Reduce the sodium by using low- or no-added-sodium canned tomatoes.

Source

US Department of Health and Human Services, A Healthier You: Based on the Dietary Guidelines for Americans

Cost

Per recipe: $9.76
Per serving: $2.44
Chicken Vegetable Soup with Kale

Yield: 3 servings
Serving size: 1/3 of recipe

Ingredients

2 teaspoons vegetable oil
1/2 cup onion (chopped)
1/2 cup carrot (chopped)
1 teaspoon thyme (ground)
2 garlic clove (minced)
2 cups water or chicken broth
3/4 cups tomatoes (diced)
1 cup chicken, cooked, skinned and cubed
1/2 cup brown or white rice, cooked
1 cup kale (chopped, about one large leaf)

Instructions

1. Heat oil in a medium sauce pan. Add onion and carrot. Saute until vegetables are tender, about 5-8 minutes.
2. Add thyme and garlic. Saute for one more minute.
3. Add water or broth, tomatoes, cooked rice, chicken and kale.
4. Simmer for 5-10 minutes.

Source

Washington State University,
The Washington Senior Farmers Market Nutrition Program
Puyallup Research and Extension Center

Cost

Per recipe: $3.15
Per serving: $1.05

http://recipefinder.nal.usda.gov/
Chili and Spice Seasoning

Yield: 5 servings  
Serving size: 1 Tablespoon

Ingredients

1/4 cup paprika  
2 tablespoons oregano (dried, crushed)  
2 teaspoons chili powder  
1 teaspoon garlic powder  
1 teaspoon pepper (black)  
1/2 teaspoon cayenne pepper (red)  
1/2 teaspoon dry mustard

Instructions

1. Mix together all ingredients. Store in airtight container.

Source

US Department of Health and Human Services, A Healthier You

Cost

Per recipe: $1.37  
Per serving: $0.27
Chinese Chicken Salad

Yield: 8 servings  
Serving size: 1/2 cup

Ingredients

1. Ramen noodles (oriental flavored)
2. 16 ounces cabbage (shredded or cabbage salad mix)
3. 1/4 cup scallions (minced)
4. 1/2 cup bell pepper (red or green)
5. 2 chicken breast (cooked, and chilled, cut into cubes)
6. 1/2 cup peanuts (dry roasted, unsalted)

Dressing:
7. 1 teaspoon sugar (optional)
8. 1 tablespoon olive oil
9. 1/4 cup vinegar (rice or white wine)
10. 1 Ramen noodle flavor packet

Instructions

1. Rinse coleslaw and drain, set aside.

2. Break up noodles. Set aside.

3. In a small bowl make dressing with sugar, vinegar, olive oil and flavor packet. Stir well.

4. In a large bowl, add peppers, scallions, unsalted peanuts and other vegetables if you like. Add cooked chicken and coleslaw.

5. Pour on the dressing and combine. Sprinkle noodles on top.


Source

Connecticut Food Policy Council, Farm Fresh Summertime Recipes

Cost

Per recipe: $5.87  
Per serving: $0.73

http://recipefinder.nal.usda.gov/
Chocolate Peanut Butter Frozen Bars

Yield: 13 servings
Serving size: 1 bar

**Ingredients**

- 2 packages sugar-free chocolate pudding (1.3 oz each, instant or cook and serve type)
- 3 1/2 cups skim milk
- 1/4 cup peanut butter
- 27 graham cracker squares (2-1/2”)

**Instructions**

1. Mix pudding according to package directions, except use 3-1/2 cups milk. Beat in peanut butter.
2. Line a 9"x13" pan with half the graham cracker squares. Three squares will have to be cut in half to line the pan.
3. Spread pudding mixture over graham crackers. Top with remaining crackers.
4. Freeze for four hours.
5. Cut into squares and remove from pan.
6. Store in a plastic bag in the freezer.

**Source**

Dorothy C. Lee, CFCS and Linda K. Bowman, RD/LD/N
University of Florida, IFAS Extension, Cooking Healthy with Diabetes

**Cost**

- Per recipe: $4.70
- Per serving: $0.36

http://recipefinder.nal.usda.gov/
Collard Greens

Yield: 8 servings
Serving size: 1/8 of recipe

Ingredients

4 pounds  collard greens (may also use kale, turnip greens, spinach, chard or a mixture)
3 cups  chicken broth (low-sodium)
2  onion (medium, chopped)
3  garlic clove (crushed)
1 teaspoon  red pepper flakes

Instructions

1. Wash and cut collard greens.
2. Place in a large stock pot; add all other ingredients and enough water to cover.
3. Simmer over medium heat until tender, about 3 ½ hours. Stir occasionally.

Source

Tara Caulder, Soaad Ali, and Laide Bello
(Supervised by Dr. Mira Mehta and Terri Kieckhefer), Healthy Cookbook for African American Populations

Cost

Per recipe: $10.06
Per serving: $1.26

http://recipefinder.nal.usda.gov/
Cooked Beans

Yield: 12 servings
Serving size: 1/2 cup

Ingredients

1 pound dried beans
10 cups water

Instructions

1. Sort: Before soaking beans, pick them over and remove any damaged beans, small stones or dirt.
2. Soak: Most beans will rehydrate to triple their dry size, so be sure to start with a large enough pot. Choose one of the following ways to soak your beans:
   - Hot Soak: Hot soaking helps reduce intestinal gas. For each pound of dry beans, add 10 cups hot water; heat to boiling and let boil 2 to 3 minutes. Remove from heat, cover and set aside for up to 4 hours.
   - Quick Soak: For each pound of dry beans, add 10 cups hot water; heat to boiling and let boil 2 to 3 minutes. Remove from heat, cover and set aside for at least one hour.
   - Overnight Soak: For each pound (2 cups) dry beans, add 10 cups cold water and let soak overnight, or at least 8 hours.
3. Cook: Drain soaking water and rinse beans. Cover beans with fresh water. Simmer for 1-1/2 to 2 hours until tender.

Notes

- To avoid broken or mushy beans, boil gently and stir very little.
- Taste-test beans often for desired tenderness.
- Foods containing acid such as tomatoes, chili sauce, lemon juice, vinegar or catsup will slow the cooking and softening of the beans. Add these items last so they will not add to the cooking time.
- Any of the following can be added during the last half hour of cooking: minced onion, garlic or green pepper, diced carrots or celery, chopped tomatoes or cooked meat.

Source


Cost

Per recipe: $0.96
Per serving: $0.08

http://recipefinder.nal.usda.gov/
**Corn and Bean Medley**

Yield: 4 servings  
Serving size: 1/2 cup

**Ingredients**

- 3 tablespoons corn (liquid drained from canned)  
- 1/4 cup onion (chopped)  
- 1 cup corn (canned, whole-kernel, drained)  
- 3/4 cups kidney beans (dry, cooked)  
- 3/4 teaspoons chili powder  
- 1/4 teaspoon pepper flakes (hot red, optional)

**Instructions**

1. Heat 3 tablespoons of liquid from canned corn in saucepan.

2. Cook onion in liquid until soft, about 2 minutes.

3. Add corn, kidney beans, chili powder, and hot red pepper flakes to onion mixture.

4. Cook over low heat for about 10 minutes.

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**Source**

USDA, FNS, Food Distribution Program on Indian Reservations, [Healthy Eating In Indian Country: Diabetes](http://recipefinder.nal.usda.gov/

**Cost**

- Per recipe: $0.83  
- Per serving: $0.21
Creamy Chicken Hash

Yield: 4 servings
Serving size: 1/4 of recipe

Ingredients

1 russet potato (scrubbed, medium 6 ounce)
2 tablespoons butter (or canola oil, divided)
1/2 onion (small, finely chopped)
1/4 cup green bell pepper (finely chopped)
1/4 cup red bell pepper (finely chopped)
1/4 cup celery (finely chopped)
1 garlic clove (small, finely chopped)

canola cooking spray
2 cups skinless cooked chicken breast (diced)
2 tablespoons low-fat (2%) milk
cayenne pepper (pinch of, or to taste)
salt (and freshly ground black pepper, to taste)
4 tablespoons barbecue sauce (prepared)

Instructions

1. Shred the potato and set aside. (It will darken in color, but this will not affect hash.)

2. Heat 1 tbsp. butter or oil in a medium/large non-stick skillet. Add onion, bell peppers, celery and garlic. Sauté until lightly browned, 5 minutes. Push vegetables to one side of pan. Add remaining butter or oil. Add potatoes and mix with oil to coat them. Mix and combine well with the vegetables. Cook 3 minutes. If potatoes stick, scrape pan vigorously and move contents around pan to spray the bottom with cooking spray.

3. Mix in chicken, milk, cayenne, salt and pepper. Spread and flatten out the mixture into a thick cake. Use the edge of a pancake turner to cut it into 4 sections. (Or, hash can be broken into rough pieces while cooking.) Cover the pan. Cook until potatoes are tender and hash is lightly browned, 3 to 5 minutes, turning so bottom sides can also brown. (Spray pan with oil spray if necessary while turning hash.)

4. When hash is done, divide equally among four plates. Serve with barbecue sauce drizzled on top or around each portion. (If desired, sauce can first be thinned, by mixing 4 tablespoons sauce with 4 tablespoons milk.)

Source

American Institute for Cancer Research, Recipe Corner

Cost

Per recipe: $3.54
Per serving: $0.89
Crust-less Spinach Pie

Yield: 2 servings
Serving size: 1/2 to 1/3 of recipe

Ingredients

2 tablespoons  butter
2  egg (large)
1/2 cup  flour
1/2 cup  milk (1%)
2  garlic clove (minced, or 1/2 teaspoon garlic powder)
1/2 teaspoon  baking powder
4 ounces  mozzarella
2 cups  spinach (chopped, fresh)

Instructions

1. Preheat oven to 350 degrees.

2. Melt butter or margarine in an 8 inch baking pan.


4. Bake for 30-35 minutes or until firm and the cheese is slightly golden brown.

Source

Washington State University, Farmers Market Nutrition Program

Cost

Per recipe: $1.93
Per serving: $0.96
Dutch Apple Yogurt Dessert

Yield: 2 servings
Serving size: 1/2 of recipe

Ingredients

1/2 cup yogurt, nonfat
1/2 cup applesauce, unsweetened
1 tablespoon raisins (seedless)
1/8 teaspoon cinnamon (ground)
1 teaspoon brown sugar
1 tablespoon nuts (as topping or crunchy cereal)

Instructions

1. Wash hands thoroughly with warm water and soap.
2. Combine all ingredients in a small bowl.
3. Cover and refrigerate until chilled.
4. Eat and enjoy as a snack or as a dessert.

Source

Arizona Nutrition Network, Fun Food News

Cost

Per recipe: $0.70
Per serving: $0.35
Easy Chicken and Dumplings

Yield: 2 servings  
Serving size: 1/2 of recipe

Ingredients

- 2 tablespoons flour (all purpose)
- 2 tablespoons water
- 1 cup chicken broth
- 1 cup chicken, cooked and diced
- 1/4 teaspoon salt
- 1 dash black pepper

Dumplings:

- 1/3 cup flour (all purpose)
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 tablespoons non-fat milk

Instructions

1. Mix 2 tablespoons flour and water in a pan until smooth.

2. Slowly stir in broth.

3. Cook over medium heat until thickened.

4. Add chicken, salt and pepper.

Make Dumplings:

5. Combine 1/3 cup flour, baking powder, and salt in a small bowl. Stir in milk until dough forms.

6. Drop dumpling dough from a Tablespoon onto gently boiling chicken mixture, making 4 dumplings.

7. Cover pan tightly and cook slowly for 15 minutes without lifting the lid.

Nutrition Facts

Source

University of Illinois, Extension Service, Wellness Ways Resource Book

Cost

Per recipe: $1.56
Per serving: $0.78

http://recipefinder.nal.usda.gov/
Easy Eggplant Stir Fry

Yield: 4 servings
Serving size: 1/4 of recipe

Ingredients

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>eggplant (peeled and cubed)</td>
</tr>
<tr>
<td>1</td>
<td>zucchini (thinly sliced)</td>
</tr>
<tr>
<td>1 cup</td>
<td>green bell pepper (cut into strips)</td>
</tr>
<tr>
<td>2</td>
<td>onion (sliced)</td>
</tr>
<tr>
<td>3 tablespoons</td>
<td>Italian salad dressing (low fat)</td>
</tr>
<tr>
<td>2 cups</td>
<td>cherry tomatoes</td>
</tr>
<tr>
<td>2 cups</td>
<td>brown rice (cooked)</td>
</tr>
</tbody>
</table>

Instructions

1. Place eggplant, zucchini, green bell pepper, onions and salad dressing into a skillet.

2. Stir lightly to combine and cook over low heat until tender.


Nutrition Facts

Source

Connecticut Food Policy Council, Farm Fresh Summertime Recipes

Cost

Per recipe: $7.09
Per serving: $1.77

http://recipefinder.nal.usda.gov/
Easy Greek Salad

Yield: 6 servings  
Serving size: 1 cup

Ingredients

- 6 romaine lettuce leaves (torn into 1 1/2 inch pieces)
- 1 cucumber (medium, peeled and sliced)
- 1 tomato (medium, chopped)
- 1/2 cup red onion (sliced)
- 1/3 cup feta cheese (crumbled)
- 2 tablespoons olive oil (extra-virgin)
- 2 tablespoons lemon juice
- 1 teaspoon oregano (dried)
- 1/2 teaspoon salt

Instructions

1. Combine lettuce, cucumber, tomato, onion and cheese in large serving bowl. Whisk together oil, lemon juice, oregano and salt in small bowl.

2. Pour over lettuce mixture; toss until coated. Serve immediately.

Source

Oregon State University  
Cooperative Extension Service,  
Healthy Recipes

Cost

Per recipe: $2.61  
Per serving: $0.43
Easy Rice Pudding

Yield: 4 servings  
Serving size: 2/3 cup  
Cook time: 40 minutes

Ingredients

- 2/3 cups white rice, uncooked  
- 2 cups water (warm)  
- 1 teaspoon butter or margarine (optional*)  
- 1/2 cup dry milk, non-fat  
- 2 tablespoons sugar  
- 1/2 teaspoon vanilla  
- 1/2 teaspoon cinnamon  
- 1 cup water  
- 1/2 cup raisins (or other dried fruit)

Instructions

1. Combine rice, water, and butter or margarine in large microwave safe dish. Cover loosely, so steam will escape.

2. Cook in microwave on high for 5 minutes or until mixture comes to a boil. Reduce setting to defrost (50% power), and cook an additional 10 minutes.

3. Mix other ingredients together while rice is cooking.

4. Without allowing rice to cool, remove cover and quickly stir milk-water-raisin mixture into hot rice. Cover loosely again and continue cooking on defrost (50% power) for 10 minutes. After cooking time is finished, let pudding sit, covered, for 10 minutes.

5. Stir gently and put in individual serving dishes.

6. Eat warm or cover and refrigerate immediately. Enjoy the refrigerated pudding within 2 days.

* Used in Analysis

Notes

A 9-10 year-old child can learn how to use measuring spoons and cups while helping make this recipe.

Source

University of Minnesota, Cooperative Extension Service, Simply Good Eating Recipe Cards: Vol. 1, 2000

Cost

Per recipe: $0.91  
Per serving: $0.23
Fresh Tomato Sauce

Yield: 6 servings
Serving size: 1 1/2 cups

Ingredients

8 tomatoes (ripe)
1 tablespoon vegetable oil
1/2 cup onion (chopped)
1/2 cup green pepper (chopped)
1/4 cup carrot (thinly sliced, or shredded)
1/2 teaspoon oregano (dried)
1 teaspoon dried basil (dried)
2 teaspoons garlic (minced or 1/2 teaspoon garlic powder)
pepper (to taste)
6 cups pasta (cooked)
6 tablespoons parmesan cheese (grated)

Instructions

1. Wash the ripe tomatoes. Cut out stem ends. Chop into small pieces and set aside in a large bowl.

2. In a large pan, heat the oil over medium high heat. Add onion, green pepper, carrots and garlic. Stir-fry until tender, about three minutes.

3. Add seasonings and tomatoes. Bring to a gentle boil.

4. Lower heat and simmer gently, uncovered, until tomatoes turn to a sauce, about 40 minutes. Serve over freshly cooked pasta.

Source

Connecticut Food Policy Council, Farm Fresh Summer Recipes

Cost

Per recipe: $7.21
Per serving: $1.20

http://recipefinder.nal.usda.gov/
Fruit Cole Slaw

Yield: 6 servings
Serving size: 1/6 of recipe

Ingredients

1/2 cabbage (head of, shredded 2 quarts)
1 can fruit cocktail (16 ounce, juice packed, drained)
1 cup non-fat plain yogurt
lemon (juice of 1)
1/2 cup honey
1/4 cup vinegar
1 banana (sliced)
1/2 teaspoon salt
1/8 teaspoon pepper

Instructions

1. Shred cabbage.
2. Combine all ingredients in a large bowl.

Source

University of Vermont, Extension, Making It Fit: Piecing Together Your Food Needs

Cost

Per recipe: $4.43
Per serving: $0.74

http://recipefinder.nal.usda.gov/
Fruit Milk Shakes

Yield: 2 servings
Serving size: 1/2 recipe

Ingredients

1 cup milk (or water)
1/2 cup nonfat dry milk
2 banana (ripe, or 1/3 cup orange juice concentrate)
1 teaspoon vanilla
10 large ice cubes

Instructions

1. Place the following foods together in a blender. Blend for 30 seconds to 1 minute.

Source

Cornell Cooperative Extension of Onondaga County, Cooking with What You Have

Cost

Per recipe: $0.75
Per serving: $0.38
Fruit Slush

Yield: 4 servings
Serving size: 1/4 of recipe

Ingredients

2 2/3 cups  cantaloupe or watermelon (coarsely chopped, - seeded, peeled)
1 2/3 cup  kiwi (coarsely chopped, optional)
2 tablespoons  sugar
2 tablespoons  lime juice
2 cups  water
ice

Instructions

1. In a blender, puree fruit with sugar and lime juice until smooth.

2. Combine fruit mixture and water in a large pitcher.

3. If desired, pour through a strainer to eliminate pulp.

4. Cover and refrigerate for up to a week.

5. To serve, stir well and pour into tall glasses over ice.

Source

Oregon State University
Cooperative Extension Service,
Pictoral Recipes
Lynn Myers Steele, 2000
Oregon Family Nutrition Program

Cost

Per recipe: $1.37
Per serving: $0.34
Fudgy Fruit

Yield: 4 servings
Serving size: 1/2 banana and 2 strawberries

Ingredients

2 tablespoons chocolate chips (semi-sweet)
2 banana (large, peeled and cut into quarters)
8 strawberries (large)
1/4 cup peanuts (chopped, unsalted)

Instructions

1. Place chocolate chips in a small microwave safe bowl. Heat on high for 10 seconds and stir. Repeat until chocolate is melted, about 30 seconds.

2. Place fruit on a small tray covered with a piece of waxed paper. Use a spoon to drizzle the melted chocolate on top of the fruit.

3. Sprinkle the fruit with chopped nuts.

4. Cover the fruit and place in the refrigerator for 10 minutes or until the chocolate hardens. Serve chilled.

Source

California Champions for Change, Dessert Recipes California Department of Public Health, Network for a Healthy California

Cost

Per recipe: $1.22
Per serving: $0.31
Garden Waldorf Salad

Yield: 4 servings
Serving size: 1-1/2 cups

Ingredients

3 cups  broccolli florets
1 cup   carrot (grated)
1 1/2 cup   cauliflower (sliced)
1 cup   apple (chopped)
1/2 cup  green onion (chopped)
1 cup  non-fat vanilla yogurt
1/4 cup  peanuts

Instructions

1. Toss all ingredients together in a large mixing bowl.
2. Refrigerate until ready to serve, up to 6 hours.

Notes

This recipe looks great served in a small footed bowl or an elegant dessert plate.
Green Bean and Mushroom Medley

Yield: 8 servings
Serving size: 1/8 of recipe

Ingredients

1 1/2 pound green beans (fresh, cut into 1-inch lengths)
2 carrot (cut into thick strips)
3 tablespoons olive oil
1 onion (large, sliced)
1 pound mushroom (fresh, sliced)
1 teaspoon lemon pepper seasoning (Mrs. Dash)
1/2 tablespoon garlic salt
1/4 cup almonds (toasted, slivered)

Instructions

1. Place green beans and carrots in 1 inch of boiling water. Cover, and cook until tender but still firm. Drain.

2. Add oil to heated skillet. Sauté onions and mushrooms until almost tender. Reduce heat, cover, and simmer 3 minutes. Stir in green beans, carrots, Lemon pepper, and garlic salt. Cover, and cook for 5 minutes over medium heat.

Source

North Carolina Cooperative Extension, Wayne County, Healthy Recipes: Tested, Tried & True

Cost

Per recipe: $7.08
Per serving: $0.88

http://recipefinder.nal.usda.gov/
Green Beans and New Potatoes

Yield: 6 servings
Serving size: 1/6 of recipe
Cook time: 20 minutes

Ingredients

16 ounces frozen green beans
8 potatoes (small, washed, peeled, and halved)
1 onion (medium, chopped)
1/4 teaspoon salt

Instructions

1. Add all ingredients to a large stock pot and cover with water.
2. Bring to a boil and reduce to medium heat.
3. Cook until green beans and potatoes are tender.

Source

Tara Caulder, Soaad Ali, and Laide Bello
(Supervised by Dr. Mira Mehta and Terri Kieckhefer), Healthy Cookbook for African American Populations

Cost

Per recipe: $4.50
Per serving: $0.75

http://recipefinder.nal.usda.gov/
Homestyle Biscuits

Yield: 15 servings
Serving size: 1 biscuit

Ingredients

- 2 cups flour (all purpose)
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 2 tablespoons sugar
- 2/3 cups buttermilk (low-fat)
- 3 tablespoons vegetable oil
- 1 teaspoon vegetable oil

Instructions

1. Preheat oven to 450 degrees Fahrenheit.
2. In medium bowl, combine flour, baking powder, baking soda, salt, and sugar.
3. In small bowl, stir together buttermilk and oil.
4. Pour over flour mixture and stir until well mixed.
5. On lightly floured surface, knead dough gently for 10–12 strokes.
6. Roll or pat dough to 3/4-inch thickness.
7. Cut with a 2-inch round biscuit or cookie cutter, dipping cookie cutter in flour between cuts.
8. Transfer biscuits to an ungreased baking sheet.
9. Bake for 12 minutes or until golden brown.
10. Serve warm.

Source

US Department of Health and Human Services
National Institutes of Health
National Heart, Lung and Blood Institute, Heart Healthy Home Cooking: African American Style

Cost

- Per recipe: $0.64
- Per serving: $0.04

http://recipefinder.nal.usda.gov/
Indian Pudding

Yield: 8 servings
Serving size: one square

Ingredients

2 1/2 cups  nonfat milk
1/2 cup  cornmeal
1/2 cup  nonfat milk (cold)
1 tablespoon  margarine
1/2 cup  molasses
1/2 teaspoon  ginger
1/2 teaspoon  cinnamon

Instructions

1. Preheat oven to 325 degrees. Lightly grease 1-quart baking pan.

2. In a saucepan, heat 2 1/2 cups of milk to a simmer.

3. In a bowl, mix together the other 1/2 cup cold milk with cornmeal.

4. Add cornmeal mixture to warm milk, stir well.

5. Cook 20 minutes over low-medium heat. Stir often to prevent scorching. Cook until thickened.

6. Remove pudding from heat. Stir in margarine, molasses, ginger and cinnamon.

7. Pour into the greased baking pan.

8. Bake for 55 to 60 minutes. When a knife is inserted and comes out clean, the pudding is done.


Source

Indian Health Service Division of Diabetes Treatment and Prevention, Honor the Gift of Food: Learn at Home Lessons

Cost

Per recipe: $1.89
Per serving: $0.24

http://recipefinder.nal.usda.gov/
Lite Fried Okra

Yield: 4 servings
Serving size: 1/4 of recipe

Ingredients

2 cups okra (fresh, sliced)
3/4 teaspoons vegetable oil
1/8 teaspoon salt
1/8 teaspoon pepper
cooking spray (nonstick, as needed)

Instructions

1. Wash hands with warm water and soap.
2. In a bowl, mix sliced okra, oil, salt and pepper.
3. Coat a large fry pan with cooking spray.
4. Heat over medium heat, and add okra mixture, turning often with a wooden spoon or spatula.
5. Cook until okra is browned, about 10 minutes.
6. Serve with hot sauce or favorite relish.

Source

Arizona Nutrition Network,
Champions for Change Recipes

Cost

Per recipe: $1.40
Per serving: $0.35
Lo's Blueberry Coffee Cake

Yield: 8 servings
Serving size: 1/8 of recipe

Ingredients

- 1 egg
- 1/2 cup nonfat milk
- 1/2 cup yogurt, nonfat vanilla
- 3 tablespoons canola oil
- 2 teaspoons lemon peel (grated, yellow only)
- 2 cups flour
- 1/2 cup sugar
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1 1/2 cups fresh (or frozen unsweetened) blueberries
- 3 tablespoons sugar
- 2 tablespoons walnuts (coarsely chopped)
- 1/4 teaspoon cinnamon

Instructions

1. Preheat oven to 400 degrees. Position rack in the center of the oven.

2. In a large bowl whisk together the egg, milk, yogurt, oil and lemon peel.

3. Sift the flour, sugar, baking powder and salt onto the liquid ingredients. Using a fork, stir very lightly, just until ingredients are combined.

4. Gently fold in the blueberries. Pour the batter into an 8- or 9-inch baking pan coated with nonstick spray.

5. In a small bowl combine the topping ingredients. Sprinkle evenly over the cake batter.

6. Bake a 400 degrees for 30 to 35 minutes or until the top is lightly browned and a wooden toothpick inserted in the center comes out clean.

7. Allow the cake to cool in the baking pan on a wire rack for at least 10 minutes.

8. Serve warm or at room temperature.

Notes

When tightly wrapped in plastic wrap, this coffee cake will keep for 3 to 4 days in the refrigerator. It also freezes very well.

Source

California Department of Health Services, California’s Chefs Cook Lean California Project LEAN

Cost

Per recipe: $2.35
Per serving: $0.29
Marinated Three-Bean Salad

Yield: 4 servings  
Serving size: 1-1/3 cup  
Cook time: 70 minutes

Ingredients

1 can lima beans (8.5 ounce)  
1 can cut green beans (8 ounce)  
1 can red kidney beans (8 ounce)  
1 onion (medium, thinly sliced and separated into two rings)  
1/2 cup bell pepper (chopped sweet green)  
8 ounces Italian salad dressing (fat-free)

Instructions

1. Wash hands and cooking area.
2. Drain the canned beans.
3. Peel and slice the onion and separate into rings.
4. In a large bowl, combine the lima beans, green beans, kidney beans, onion rings, and green bell pepper.
5. Pour the Italian dressing over the vegetables and toss lightly.
6. Cover the bowl and marinate in the refrigerator for at least one hour. The salad can be left in the refrigerator overnight.
7. Drain before serving.

Source

Texas Cooperative Extension,  
The Texas A&M University System, Expanded Nutrition Program

Cost

Per recipe: $3.16  
Per serving: $0.79

http://recipefinder.nal.usda.gov/
**Oat Bran Muffins**

Yield: 12 servings  
Serving size: 1/12 of recipe

**Ingredients**

2 1/4 cups  
oat bran  
1/4 cup  
brown sugar (firmly packed)  
1 1/2 teaspoon  
cinnamon  
1 tablespoon  
baking powder  
1  
banana (mashed)  
3/4 cups  
avo applesauce  
2 tablespoons  
raisins, dates, or other dried fruit  
1  
egg  
1/2 cup  
orange juice  
3/4 cups  
nonfat milk  
2 tablespoons  
canola oil

**Instructions**

1. Preheat oven to 425 degrees.  
2. Mix the first four dry ingredients. Set aside. Mix the egg with orange juice, milk and oil. Mix fruit and blend with dry ingredients.  
3. Add the liquid ingredients to the dry until it is moist.  
4. Spray muffin tin with a non-stick coating. Pour batter into muffin tins.  
5. Bake for 15-17 minutes. Remove muffins from pan after 10 minutes. Cool on a rack. Freeze muffins for later use.

**Source**

Utah State University  
Cooperative Extension, [Healthy Eating for Older Adults](http://recipefinder.nal.usda.gov/)

**Cost**

Per recipe: $2.79  
Per serving: $0.23
Okra and Greens

Yield: 5 servings
Serving size: 1/5 of recipe

Ingredients

1 onion (small, finely chopped)
2 tablespoons corn oil
1 pound greens (shredded)
16 okra
4 chili peppers (finely chopped and crushed)
1 lemon
1/4 cup water

Instructions

1. In a large heavy sauce-pan sauté onions in oil until golden brown.

2. Add remaining ingredients and about ¼ cup of water. Simmer over low heat, covered, until greens are tender.

3. Squeeze lemon juice before serving.

Source

Ohio Commission on Minority Health Opening the Door to Good Health Cookbook, Healthy Recipes from Around the World

Cost

Per recipe: $5.13
Per serving: $1.03
One Pan Spaghetti

Yield: 10 servings
Serving size: 1 cup

Ingredients

- 1 pound ground beef (lean)
- 1 onion (medium, chopped)
- 3 1/2 cups water
- 1 can tomato sauce (15 ounces)
- 2 teaspoons dried oregano
- 1/2 teaspoon sugar
- 1/2 teaspoon garlic powder
- 1/2 teaspoon rosemary
- 1/4 teaspoon pepper
- 2 cups spaghetti noodles (broken)
- 1 cup Parmesan cheese (shredded)

Instructions

1. Brown meat and onions in a large skillet over medium-high heat (300 degrees in an electric skillet.) Drain fat.
2. Stir in water, tomato sauce, and spices; bring to a boil.
3. Add spaghetti, cover pan, and simmer 10-15 minutes, stirring often to prevent sticking.
4. When spaghetti is tender, top with grated cheese.
5. Refrigerate leftovers with in 2-3 hours.

Source

Oregon State University Cooperative Extension Service, Healthy Recipes

Cost

Per recipe: $6.50
Per serving: $0.65

http://recipefinder.nal.usda.gov/
Orange Banana Frosty

Yield: 2 servings
Serving size: 1/2 cup

Ingredients

1 banana (frozen)
1/2 cup low-fat yogurt (plain)
1/2 cup orange juice (prepared)

Instructions

1. Put all ingredients in a blender and mix well.
2. Add more liquid if you want the drink thinner.

Source

University of Nebraska, Recipe Collection, p.5
Staff from the University of Nebraska-Lincoln Cooperative Extension

Cost

Per recipe: $1.75
Per serving: $0.88
Orange Pork Chops

Yield: 2 servings
Serving size: 1 chop

Ingredients

2 pork chops
1 sweet potato (peeled)
1/2 orange (sliced)
1 dash cinnamon (of)
1 dash salt (of)
1 dash black pepper (of)

Instructions

Preheat oven to 350 degrees.

1. In a medium skillet, brown pork chops in a small amount of oil.

2. Cut sweet potato into 1/2-inch slices.

3. Place meat and sweet potato slices in a baking dish and top with orange slices; sprinkle with seasonings.

4. Cover and bake for 1 hour until meat is tender.

Fight BAC!... Cook pork to 170 degrees.

Source

Utah State University
Cooperative Extension, Simply Seniors Cookbook
Utah Family Nutrition Program

Cost

Per recipe: $2.22
Per serving: $1.11
Oriental Sweet and Sour Vegetables

Yield: 6 servings
Serving size: 1/2 cup

Ingredients

1 tablespoon honey
1 tablespoon lemon juice
1 teaspoon light soy sauce
1/4 teaspoon ginger
1 cup pineapple or orange juice
1 tablespoon cornstarch (for thickness)
2 teaspoons oil
1 pound frozen stir-fry vegetables (bag)

Instructions

1. Combine all ingredients except vegetables into bowl, mix and set aside.

2. Heat 2 teaspoons of oil in skillet and add frozen vegetables. Cook for 3-4 minutes or until vegetables are crisp-tender.

3. Add sweet and sour sauce and cook for another 2 minutes or until mixture comes to a boil.

4. Serve immediately. This dish is great over pasta or brown rice.

Source

Dorothy C. Lee, CFCS and Linda K. Bowman, RD/LD/N
University of Florida, IFAS Extension, Cooking Healthy with Diabetes

Cost

Per recipe: $2.63
Per serving: $0.44
Parmesan Chive Biscuits

Yield: 12 servings  
Serving size: 1 biscuit

Ingredients

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<tr>
<th>Quantity</th>
<th>Ingredient</th>
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</thead>
<tbody>
<tr>
<td>2 cups</td>
<td>biscuit mix</td>
</tr>
<tr>
<td>2/3 cups</td>
<td>milk (2% or fat-free)</td>
</tr>
<tr>
<td>1/4 cup</td>
<td>butter (melted)</td>
</tr>
<tr>
<td>3/4 cups</td>
<td>parmesan cheese (freshly grated)</td>
</tr>
<tr>
<td>1/2 cup</td>
<td>chives (finely chopped, fresh)</td>
</tr>
</tbody>
</table>

Instructions

1. Combine all ingredients in a large bowl.
2. Stir together to mix well. Do not over mix.
3. Turn out onto a floured board. Roll to a 1-inch thick square.
4. Cut into 12 squares. Bake on a cookie sheet, spaced slightly apart, in a 400°F oven for 12 to 15 minutes.

Source

University of Arkansas, Division of Agriculture, Cooperative Extension Service, Expanded Food and Nutrition Education Program

Cost

Per recipe: $2.67  
Per serving: $0.22
Pasta Primavera

Yield: 3 servings
Serving size: 1/3 of recipe

Ingredients

1 cup noodles, uncooked
1 tablespoon vegetable-oil
2 cups mixed vegetables (chopped)
1 cup tomatoes (chopped)
1 tablespoon margarine
1/4 teaspoon garlic powder
1/8 teaspoon black pepper
3 tablespoons parmesan cheese

Instructions

1. Cook noodles according to package directions.

2. While noodles are cooking, heat oil in a skillet.

3. Add vegetables and saute until tender; stir constantly.

4. Add tomato and saute 2 more minutes.

5. Toss vegetables with noodles and margarine.

6. Add seasonings; sprinkle with Parmesan cheese.

Source

Utah State University
Cooperative Extension, Simply Seniors Cookbook, p.43
Utah Family Nutrition Program

Cost

Per recipe: $1.55
Per serving: $0.52

http://recipefinder.nal.usda.gov/
Peanut Butter Banana Breakfast Shake

Yield: 1 servings  
Serving size: 1 glass

Ingredients

1 cup milk (fat free or 1%)  
1/2 cup banana (frozen, slices)  
1 tablespoon peanut butter  
1/4 teaspoon cinnamon (ground)  
1/2 teaspoon vanilla extract  
1 cocoa powder (as needed, sweet, optional)

Instructions

1. Combine all ingredients in a blender and blend until smooth and creamy.

2. Pour into a tall glass and garnish with a sprinkle of cocoa powder, if desired.

Source

University of Nebraska, Cooperative Extension, Healthy Eating Recipes

Cost

Per recipe: $0.46  
Per serving: $0.46

http://recipefinder.nal.usda.gov/
Peter Pumpkin Squares

Yield: 24 servings
Serving size: 1 bar

Ingredients

1 can pumpkin (16 ounces)
1 1/2 cup brown sugar
4 egg
3/4 cups oil (cooking)
1 1/2 cup flour (all-purpose)
1 1/2 cup rolled oats
1 tablespoon cinnamon (ground)
2 teaspoons baking powder
1 teaspoon baking soda
Margarine or butter to grease the pan

Instructions

1. Preheat oven to 350 degrees.

2. In a medium bowl, stir together the pumpkin, brown sugar, eggs, and oil. Mix well.

3. In a large bowl, mix the flour, oats, cinnamon, baking powder, and baking soda.

4. Add the pumpkin mix to the flour mix. Stir well.

5. Grease a 9" x 13" baking pan with butter or margarine.

6. Pour the batter into the greased baking pan.

7. Bake for 30 minutes.

Nutrition Facts

Source
Pennsylvania Nutrition Education Program,
Pennsylvania Nutrition Education Network
Website Recipes

Cost
Per recipe: $2.91
Per serving: $0.12

http://recipefinder.nal.usda.gov/
Pineapple Orange Frozen Yogurt

Yield: 3 servings
Serving size: 1/3 of recipe

Ingredients

1 cup yogurt, nonfat vanilla
1/2 cup orange juice
1 cup pineapple chunks, fresh or canned

Instructions

1. Place yogurt and fruit in large plastic bag, flatten, and freeze overnight.

2. Combine fruit, yogurt, and juice in food processor or blender and blend until smooth.

3. Serve immediately or place back in the freezer to harden until ready to serve, up to 1 hour, stirring occasionally. Stir before serving.

Source

Food and Health Communications, Inc., Visit Website

Cost

Per recipe: $1.48
Per serving: $0.49
Potato Cakes

Yield: 7 servings
Serving size: 1 pancake

Ingredients

2 cups potatoes (cold, mashed, made from instant potato flakes)
1/2 cup flour (all-purpose, unsifted)
2 tablespoons onion (finely chopped)
2 tablespoons vegetable oil

Instructions

1. Put mashed potatoes into a bowl.
2. Add flour and onion. Mix well.
3. Pat potato mixture on a lightly floured board until 1/2 inch thick.
4. Cut with a 3-inch-round cutter.
5. Place on a baking sheet, cover and refrigerate until just before cooking.
6. Heat oil in a frying pan or griddle.
7. Fry cakes over medium heat, turning to brown on both sides. Serve immediately.

Source

USDA, FNS, Food Distribution Program on Indian Reservations, Healthy Eating In Indian Country: High Blood Pressure

Cost

Per recipe: $0.49
Per serving: $0.07
Pumpkin Pudding

Yield: 6 servings
Serving size: 3/4 cup

Ingredients

1 can pumpkin (15 oz, or 2 cups cooked mashed squash such as Hubbard)
2 teaspoons pumpkin pie spice (or 1 teaspoon cinnmamon, 1/2 teaspoon ginger, 1/4 teaspoon nutmeg and 1/4 teaspoon cloves)
1/8 teaspoon salt
1 1/2 cup milk (low-fat)
1 package vanilla pudding (instant)

Instructions

1. Remember to start by washing your hands. In a large bowl mix pumpkin, salt and pumpkin spice together.

2. Slowly stir in milk and mix well. Add instant pudding mix and stir for 2 minutes until it thickens. Refrigerate until serving time.

Source

Oregon State University
Cooperative Extension Service, Healthy Recipes

Cost

Per recipe: $2.49
Per serving: $0.42
Pumpkin Soup

Yield: 4 servings
Serving size: 1 1/2 cup

Ingredients

1 can white beans (15 ounce, rinsed and drained)
1 onion (small, or 2 tsp. onion powder)
1 cup water
1 can pumpkin (15 ounces, plain)
1 can chicken or vegetable broth, low-salt (14.5 ounces)
1/2 teaspoon thyme or tarragon
Salt and pepper to taste (optional)

Instructions

1. Blend white beans, onion, and water.
2. In a soup pot, mix bean puree with pumpkin, broth, and spices.
3. Cover and cook over low heat about 15 to 20 minutes until warmed through.

Nutrition Facts

Source

University of Connecticut, Family Nutrition Program, Senior Nutrition Awareness Project (SNAP) Newsletters

Cost

Per recipe: $3.10
Per serving: $0.78

http://recipefinder.nal.usda.gov/
Quick Tuna Casserole

Yield: 6 servings
Serving size: 1/6 of recipe

Ingredients

<table>
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<tr>
<th>Quantity</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 cups</td>
<td>water</td>
</tr>
<tr>
<td>5 ounces</td>
<td>egg noodles (wide)</td>
</tr>
<tr>
<td>10 ounces</td>
<td>cream of mushroom soup (low-sodium)</td>
</tr>
<tr>
<td>1/3 cup</td>
<td>skim milk</td>
</tr>
<tr>
<td>1 can</td>
<td>tuna (6.5 ounces, packed in water, drained)</td>
</tr>
<tr>
<td>1 cup</td>
<td>green peas (frozen)</td>
</tr>
<tr>
<td>1 cup</td>
<td>bread crumbs (fresh)</td>
</tr>
</tbody>
</table>

Instructions

1. Preheat oven to 350 degrees.

2. Bring 1 quart of water to a boil in a large pot and cook the egg noodles in the water for 2 minutes.

3. Then, cover the pot, remove from heat and let stand for 10 minutes.

4. In the meantime, mix the soup and milk together in a bowl.

5. Combine tuna and peas with the mixture and pour into a 1-quart casserole dish.

6. Drain the noodles well and combine with the tuna mixture.

7. Sprinkle the top with bread crumbs.

8. Bake for 30 minutes.

Source

Tara Caulder, Soaad Ali, and Laide Bello (Supervised by Dr. Mira Mehta and Terri Kieckhefer), Healthy Cookbook for African American Populations

Cost

Per recipe: $3.44
Per serving: $0.57

http://recipefinder.nal.usda.gov/
Roasted Tomatoes with Herbs

Yield: 6 servings  
Serving size: 1 tomato  
Cook time: 40 minutes

Ingredients

- cooking oil spray, as needed (non-stick)
- 6 tomatoes (washed)
- 2 tablespoons olive oil (or canola oil)
- 1/2 teaspoon pepper
- 1 tablespoon dried parsley
- 1 tablespoon garlic (minced)
- 2 tablespoons parmesan cheese

Instructions

1. Preheat oven to 425 degrees.

2. Spray a large baking sheet with cooking oil spray.

3. Cut each tomato in half. Place tomatoes on the sheet, cut side up.

4. Drizzle tomatoes with ½ of the oil and season with pepper.

5. Cook for 30 minutes, or until tomatoes are beginning to brown on the bottom.

6. Mix the remaining oil, parsley, garlic, and cheese in a small bowl.

7. Remove tomatoes from the oven and sprinkle the herb mixture over the tomatoes.

8. Return to oven for another 10 minutes, or until spices begin to brown.

Source

Maryland Food Supplement  
Nutrition Education program,  
2009 Recipe Calendar

Cost

Per recipe: $5.46  
Per serving: $0.91

http://recipefinder.nal.usda.gov/
Shake-A-Pudding

Yield: 8 servings
Serving size: 1/8 of recipe

Ingredients

2 cups milk (skim or low-fat 1%)
1 carton pudding mix (3 1/2 ounces, instant vanilla)
2 banana (peeled, sliced or other sliced fruit)

Instructions

1. Place 2 cups of milk in a quart jar with tight-fitting lid.
2. Add one small package of instant vanilla pudding mix to the jar; screw lid on jar.
3. Shake until mixture is smooth.
4. Place pieces of fruit in a serving bowl or paper cups.
5. Pour pudding over fruit and chill.

Source

UMass Extension Nutrition Education Program, CHOICES Steps Toward Health

Cost

Per recipe: $1.48
Per serving: $0.18
Skillet Meals

Yield: 4 servings
Serving size: 1 1/2 cup

Ingredients

1 package mustard greens, or collard greens, spinach, or broccoli (10 ounce, frozen)
1 can stewed tomatoes, no salt added (32 ounces)
1 cup brown rice, cooked
1 can white beans (15 ounces, - rinsed and drained)
pepper (to taste)
oregano, basil, or hot pepper (other spices to taste, optional)

Instructions

1. Steam greens in the stewed tomatoes using a small pan, pot, or electric skillet on medium - high heat.

2. Cook greens 10 to 20 minutes, until they are as soft as you like them. Stir gently.

3. Add the rice, canned beans, and seasonings.

4. Cook until heated through.

Source
University of Connecticut, Family Nutrition Program, Senior Nutrition Awareness Project (SNAP) Newsletters

Cost
Per recipe: $4.11
Per serving: $1.03
Snappy Rice Dish

Yield: 2 servings
Serving size: 1/2 of recipe

Ingredients

1 cup vegetables, frozen or fresh (cut into bite size pieces)
1/2 cup chicken broth, reduced salt (or use water)
1 cup brown rice, cooked, or any other rice
1/2 can kidney beans (about 7 oz) or chick peas, pink beans, kidney beans
  dill weed (fresh-snipped or dry) (to taste)
  pepper (to taste)

Instructions

1. Steam fry the vegetables in the chicken broth (or water) using a small pan, pot, or electric skillet, on medium high heat.*

2. Cook the vegetables the way you like them (firm or soft), stirring gently. Add more broth as needed to keep the vegetables moist.

3. Add the rice, canned beans and seasonings. Steam fry until heated through.

* Microwave version: Follow the same steps above. Use a microwave safe, covered dish. Stir the vegetables every 2 to 3 minutes. Just before they are cooked, add the rice, beans and herbs. Cook until heated. Rotate the dish & stir gently.

Source

University of Connecticut, Family Nutrition Program, Senior Nutrition Awareness Project(SNAP)
Summer 1999 Newsletter

Cost

Per recipe: $1.50
Per serving: $0.75
Spanish Omelet

Yield: 5 servings
Serving size: 1/5 of omelet

Ingredients

5 potatoes (small, peeled and sliced)
1 tablespoon olive oil (or vegetable cooking spray)
1/2 onion (medium, minced)
1 zucchini (small, sliced)
1 1/2 cup green/red peppers (sliced thin)
5 mushroom (medium, sliced)
3 egg (whole, beaten)
5 egg whites (beaten)
Pepper and garlic salt with herbs (to taste)
3 ounces part skim mozzarella cheese (shredded)
1 tablespoon parmesan cheese

Instructions

1. Preheat oven to 375°F.

2. Cook potatoes in boiling water until tender.

3. In a nonstick pan, add oil or vegetable spray and warm at medium heat.

4. Add the onion and sauté until brown. Add vegetables and sauté until tender but not brown.

5. In a medium mixing bowl, slightly beat the eggs and egg whites, pepper, garlic salt, and mozzarella cheese. Stir egg cheese mixture into the cooked vegetables.

6. Oil or spray a 10-inch pie pan or ovenproof skillet. Transfer potatoes and eggs mixture to pan. Spread with parmesan cheese and bake omelet until firm and brown on top, about 20-30 minutes.

Source

National Diabetes Education Program, National Institutes of Health, Centers for Disease Control and Prevention., Control Your Diabetes. For Life. Recipes and Meal Planner Guide

Cost

Per recipe: $5.45
Per serving: $1.09

http://recipefinder.nal.usda.gov/
Spicy Okra

Yield: 10 servings
Serving size: 1/2 Cup

Ingredients

20 ounces frozen cut okra
1 tablespoon vegetable oil
1 onion (medium, coarsely chopped)
1 can tomatoes (14.5 ounces, diced, unsalted)
1 jalapeno pepper (fresh, or habanero chile, pierced 3 times with fork)
1/2 teaspoon salt
1/4 teaspoon black pepper

Instructions

1. Rinse okra in a colander under hot water.


3. Add tomatoes (including juice) and chile, and boil. Stir the mixture for 8 minutes.

4. Add okra and cook, gently stirring, until okra is tender, about 5 minutes.

5. Stir in salt and pepper and discard the chile.

Source

US Department of Health and Human Services
National Institutes of Health
National Heart, Lung and Blood Institute, Heart Healthy Home Cooking: African American Style

Cost

Per recipe: $2.63
Per serving: $0.26

Nutrition Facts

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<th>Serving Size 1/2 Cup (106g)</th>
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<tbody>
<tr>
<td>Amount Per Serving</td>
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</tr>
<tr>
<td>Calories 40</td>
<td>Calories from Fat 15</td>
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<tr>
<td>Total Fat 1.5g</td>
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<tr>
<td>Saturated Fat 0g</td>
<td>0%</td>
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<tr>
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<td>0%</td>
</tr>
<tr>
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<td>0%</td>
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<tr>
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<td>6%</td>
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<tr>
<td>Total Carbohydrate 5g</td>
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<tr>
<td>Sugars 3g</td>
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Vitamin A 8% Vitamin C 20%
Calcium 6% Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.
Calories: 2,000 2,500
Total Fat Less Than 65g 80g
Saturated Fat Less Than 20g 25g
Cholesterol Less Than 300mg 300 mg
Sodium Less Than 2,400mg 2,400mg
Total Carbohydrate 300g 375g
Dietary Fiber 25g 30g

Calories per gram:
Fat 9 Carbohydrate 4 Protein 4

http://recipefinder.nal.usda.gov/
Spring Vegetable Soup

Yield: 4 servings
Serving size: 1/4 of recipe

Ingredients

1 tablespoon extra virgin olive oil
1/4 red cabbage (medium head, about 2 cups, finely shredded)
2 ripe tomatoes (medium, seeded and chopped)
1/2 cup canned artichoke hearts (drained and chopped)
1 cup green peas (frozen or fresh)
2 1/2 cups vegetable juice (low-sodium tomato or)
1 cup water
2 teaspoons dried basil
   Salt and freshly ground black pepper, to taste

Instructions

1. In large soup pot, heat oil over medium heat. Saute cabbage, tomatoes, artichoke hearts and peas for 10 minutes.

2. Add tomato juice and water. Bring to boil. Reduce heat, add basil and simmer for 10 minutes, or until all vegetables are tender and soup is piping hot.

3. Serve in individual serving bowls. Season to taste with salt and pepper.

Source

American Institute for Cancer Research, Recipe Corner

Cost

Per recipe: $3.13
Per serving: $0.78

http://recipefinder.nal.usda.gov/
Summer Breeze Smoothies

Yield: 3 servings
Serving size: 1 Cup

Ingredients

1 cup yogurt (nonfat, plain)
6 strawberries (medium)
1 cup pineapple (crushed, canned in juice)
1 banana (medium)
1 teaspoon vanilla extract
4 ice cubes

Instructions

1. Place all ingredients in blender and puree until smooth.
2. Serve in frosted glass.

Source

US Department of Health and Human Services
National Institutes of Health
National Heart, Lung and Blood Institute, Heart Healthy Home Cooking: African American Style

Cost

Per recipe: $1.81
Per serving: $0.60

http://recipefinder.nal.usda.gov/
Summer Squash, Italian Style

Yield: 4 servings
Serving size: 1/2 cup

Ingredients

- 2 tablespoons vegetable oil
- 1 summer squash (large, thinly sliced)
- 1 tablespoon water
- salt and pepper (to taste)
- 1 teaspoon sweet basil, fresh
- 6 tablespoons Parmesan cheese or Romano cheese (grated)

Instructions

1. Using a large, ovenproof frying pan, heat 1 Tablespoon of oil to medium high.

2. Arrange squash in pan, add water and season lightly with salt, pepper and basil.

3. Cover and cook over medium heat for 5 minutes, or until tender crisp.

4. Sprinkle with cheese and drizzle with remaining oil. Place under a preheated broiler and broil until cheese melts and browns slightly.

Tip: Add cut up fresh tomatoes, green peppers, green beans, eggplant, onions, or other vegetables in season.

Source

Connecticut Food Policy Council, Farm Fresh Summer Recipes

Cost

Per recipe: $0.98
Per serving: $0.25
Three Bean Salad

Yield: 6 servings
Serving size: 1/6 of recipe

Ingredients

1 cup  kidney beans, cooked (see recipe)
1 cup  green beans (cut, canned or cooked)
2 cups  yellow wax beans (canned or cooked)
1  green pepper (diced)
2/3 cups  onion (thinly sliced)
1/2 cup  celery (thinly sliced)
2  garlic (cloves, whole)
1/2 cup  wine vinegar
1/4 cup  oil
1/4 cup  sugar
1/4 teaspoon  oregano
1 teaspoon  salt
1/4 teaspoon  pepper

Instructions

1. Mix beans, vegetables and garlic cloves in a large bowl.


4. Remove garlic before serving.

Source

Washington State WIC Program, The Bold and Beautiful Book of Bean Recipes

Cost

Per recipe: $3.14
Per serving: $0.52
Tofu Salad

Yield: 4 servings
Serving size: 3/4 cup

Ingredients

3/4 pounds tofu (firm)
2 tablespoons mayonnaise, reduced calorie
3 teaspoons brown mustard
1/2 teaspoon soy sauce, low sodium
1/2 cup celery (diced)
1 tablespoon onion (diced)
1/2 green pepper (seeded and diced)
1 tablespoon parsley (minced)

Instructions

1. Prepare tofu by draining the water from the package and placing tofu between two plates. Put a heavy object on top and let stand for 10 to 15 minutes. Drain the water that collects on the bottom plate every few minutes.

2. In a small bowl, mix the mayonnaise, mustard and soy sauce.

3. In a medium bowl, combine the diced tofu, celery, onion, pepper, and parsley; stir in the mayonnaise mixture and toss gently to coat.

4. Refrigerate covered until the flavors are blended - at least one hour.

5. Use as a sandwich filling or on top of whole grain crackers.

Source

University of Connecticut, Family Nutrition Program, Senior Nutrition Awareness Project (SNAP) Newsletters

Cost

Per recipe: $2.26
Per serving: $0.56
Lifetime Nutrition and Wellness

**Tomato Basil and Bean Pasta Salad**

Yield: 12 servings  
Serving size: 1/2 cup

**Ingredients**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 pound</td>
<td>ziti pasta (or bow tie pasta)</td>
</tr>
<tr>
<td>2 tablespoons</td>
<td>vegetable oil</td>
</tr>
<tr>
<td>1/4 cup</td>
<td>vinegar</td>
</tr>
<tr>
<td>2 teaspoons</td>
<td>dijon mustard</td>
</tr>
<tr>
<td>1/4 teaspoon</td>
<td>pepper</td>
</tr>
<tr>
<td>1 cup</td>
<td>fresh basil leaves (chopped)</td>
</tr>
<tr>
<td>3</td>
<td>tomatoes (large, coarsely chopped)</td>
</tr>
<tr>
<td>1 cup</td>
<td>kidney beans (cooked or canned drained, or try garbanzo beans or black beans)</td>
</tr>
<tr>
<td>1 cup</td>
<td>mozzarella (or provolone cheese, cubed or shredded optional)</td>
</tr>
<tr>
<td>1/2 cup</td>
<td>walnuts (chopped optional)</td>
</tr>
</tbody>
</table>

**Instructions**

1. Cook pasta according to package directions. Drain and cool.
2. In a small mixing bowl, whisk together vegetable oil, vinegar, Dijon-style mustard and pepper to make vinaigrette.
3. In a large mixing bowl, combine pasta, beans, basil and tomatoes. Pour vinaigrette over top and toss together. Cover and chill at least 1 hour.
4. If desired, add nuts and cheese just before serving, tossing again to combine.

**Notes**

- Optional ingredients, walnuts and mozzarella, are not included in nutrition analysis and cost estimate.
- Add other fresh chopped vegetables such as cucumbers, peppers, small summer squash, carrots, broccoli or cauliflower.
- Use your favorite salad dressing instead of making your own.
- Use cooked rice or cooked, cut up potatoes in place of pasta.

**Source**

Connecticut Food Policy Council, [Farm Fresh Summer Recipes](http://recipefinder.nal.usda.gov/)

**Cost**

Per recipe: $3.98  
Per serving: $0.33
Tomato and Garlic Omelet

Yield: 1 servings  
Serving size: 1 omelet

Ingredients

- 1/2 slice bread (whole wheat)
- 1/2 teaspoon olive oil
- 1 garlic clove (finely chopped)
- 1 cooking spray (as needed, nonstick)
- 3/4 cups egg substitute
- 2 tablespoons mozzarella cheese (part skim, grated)
- 1 tomato (large, chopped)
- 1 teaspoon basil (dried)

Instructions

1. Preheat oven to 300°F.

2. Cut the bread into cubes; toss with oil and garlic in a small bowl. Spread the cubes in a single layer on a baking sheet and toast in the oven for 15 to 25 minutes, or until golden brown, tossing once or twice. Transfer to a plate to cool.


4. When the egg begins to set, spread evenly across the bottom of the pan and reduce the heat to low.

5. Once the top layer of egg is almost cooked, sprinkle the cheese and basil on top and scatter the tomatoes and bread over half of the omelet; fold the unfilled omelet half over the filling. Slide the omelet on a plate and serve.

Source

California Champions for Change, Breakfast Recipes  
California Department of Public Health, Network for a Healthy California

Cost

Per recipe: $2.15  
Per serving: $2.15
Tuna Melt Burger

Yield: 6 servings  
Serving size: 1 sandwich  
Cook time: 30 minutes

Ingredients

- 1 can tuna (6 ounce)
- 2 celery (medium stalks, chopped)
- 1/2 cup processed American cheese (low sodium, diced)
- 1/4 cup light mayonnaise
- 1 tablespoon instant minced onion
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 12 whole wheat bread (slices)

Instructions

1. Wash hands and cooking area.
2. Preheat oven to 350°F.
3. Drain tuna and break the meat apart with a fork. Wash and chop the celery and dice the cheese.
4. Mix tuna, celery, cheese, light mayonnaise, dried onion, salt, and pepper into a medium mixing bowl with a wooden spoon.
5. Spread tuna mixture on six of the pieces of whole wheat bread and place a single slice of bread on top of each (you will make a total of 6 sandwiches).
6. Put each sandwich on a square of aluminum foil, then wrap the foil around sandwiches, folding edges securely. Bake about 20 minutes or until hot in the middle. Cool slightly before serving.

Source

Texas Cooperative Extension,  
The Texas A&M University System, Expanded Nutrition Program

Cost

Per recipe: $3.38  
Per serving: $0.56
Turkey Meatloaf

Yield: 5 servings
Serving size: 1 Slice (3 ounces)

Ingredients

1 pound ground turkey (lean 7% fat)
1/2 cup oats (regular, dry)
1 egg (large)
1 tablespoon onion (dehydrated, or one small onion, minced)
1/4 cup kétchup
2 celery stalk (chopped)
2 garlic clove (minced)
1/2 green pepper (seeded and diced)

Instructions

1. Preheat oven to 350 degrees.
2. Combine all ingredients and mix well.
3. Bake in loaf pan for 25 minutes to an internal temperature of 165 degrees.
4. Cut into five slices and serve.

Source

US Department of Health and Human Services
National Institutes of Health
National Heart, Lung and Blood Institute, Delicious Heart-Healthy Latino Recipes/Platillos latinos sabrosos y saludables

Cost

Per recipe: $3.39
Per serving: $0.68

http://recipefinder.nal.usda.gov/
Turkey Stuffed Cabbage

Yield: 5 servings
Serving size: 2 rolls

Ingredients

1 head of cabbage
1/2 pound lean ground beef
1/2 pound ground turkey
1 onion (small, minced)
1 slice whole wheat bread (stale, crumbled)
1 tablespoon lemon juice
1/4 cup water
1/8 teaspoon black pepper
1 can diced tomatoes (16 oz)
1 onion (small, sliced)
1 cup water
1 carrot (medium, sliced)
1 tablespoon lemon juice
2 tablespoons brown sugar
1 tablespoon corn starch

Instructions

1. Rinse and core cabbage. Carefully remove 10 outer leaves, place in saucepan, and cover with boiling water. Simmer 5 minutes. Remove and drain cooked cabbage leaves on paper towels.

2. Shred 1/2 cup of raw cabbage and set aside.


4. Place cooked and drained meat mixture, bread crumbs, water, and pepper into mixing bowl.

5. Drain tomatoes, reserving liquid, and add 1/2 cup of tomato juice from can to meat mixture. Mix well; then place 1/4 cup of filling on each parboiled, drained cabbage leaf. Place folded side down in skillet.

6. Add tomatoes, sliced onion, water, shredded cabbage, and carrot. Cover and simmer about 1 hour (or until cabbage is tender), basting occasionally.

7. Remove cabbage rolls to serving platter; keep warm.

8. Mix lemon juice, brown sugar, and cornstarch together in small bowl. Add to vegetables and liquid in skillet, and cook, stirring occasionally, until thickened and clear. Serve over cabbage rolls.

Source

US Department of Health and Human Services, *A Healthier You: Based on the Dietary Guidelines for Americans*

Cost

Per recipe: $5.32
Per serving: $1.06

http://recipefinder.nal.usda.gov/
Uncooked Tomato Sauce

Yield: 6 servings
Serving size: 1.5 cups

Ingredients

- 6 tomatoes (large, cut into chunks)
- 1 tablespoon garlic (minced)
- 1/2 onion, medium (finely chopped)
- 1/2 green pepper (finely chopped)
- 3 tablespoons fresh basil (chopped)
- 1/2 teaspoon dried oregano
- 1 tablespoon olive oil
- salt and pepper (to taste)
- 6 cups pasta (cooked)
- 6 tablespoons parmesan cheese (grated)

Instructions

1. Chop tomatoes and mix with all the remaining ingredients in a large bowl.
2. Let the mixture stand at room temperature for about 20 minutes. Toss with hot cooked pasta or rice and top with grated Romano or Parmesan cheese.

Notes

Add a can of white or black beans, drained, for extra protein before tossing with pasta or rice.

Source

Connecticut Food Policy Council, Farm Fresh Summertime Recipes

Cost

Per recipe: $8.31
Per serving: $1.38
Vegetable Stew

Yield: 8 servings
Serving size: 1 1/4 Cup

Ingredients

3 cups water
1 vegetable bouillon (low sodium, cube)
2 cups white potatoes (cut into 2-inch strips)
2 cups carrot (sliced)
4 cups summer squash (cut into 1-inch chunks)
1 cup summer squash (cut into 4 chunks)
1 can sweet corn (15 ounces, rinsed and drained)
1 teaspoon thyme
2 garlic (cloves, minced)
1 green onion (stalk, chopped)
1/2 green chile pepper (small, chopped)
1 cup onion (coarsely chopped)
1 cup tomatoes (diced)

Instructions

1. Put water and bouillon in large pot and bring to a boil.

2. Add potatoes and carrots and simmer for 5 minutes.

3. Add remaining ingredients, except for tomatoes, and continue cooking for 15 minutes over medium heat.

4. Remove 4 chunks of squash and puree in blender.

5. Return pureed mixture to pot and let cook for 10 minutes more.

6. Add tomatoes and cook for another 5 minutes.

7. Remove from heat and let sit for 10 minutes to allow stew to thicken.

Source

US Department of Health and Human Services
National Institutes of Health
National Heart, Lung and Blood Institute, Heart Healthy Home Cooking: African American Style

Cost

Per recipe: $4.01
Per serving: $0.50

http://recipefinder.nal.usda.gov/
Vegetable Variety Pack

Yield: 5 servings
Serving size: 3/4 cup

Ingredients

2 zucchini (small, washed and sliced)
2 yellow squash (small, washed and sliced)
4 potatoes (small, scrubbed and sliced)
1/2 onion (peeled and sliced)
1/2 green bell pepper (or red) (washed, seeded and sliced)
1/4 cup Italian salad dressing (light)

Instructions

1. Preheat oven to 350°F.
2. Stir vegetables and dressing in large bowl.
4. Bake for 20-30 minutes.

Source

Maryland Food Supplement Nutrition Education program, 2009 Recipe Calendar

Cost

Per recipe: $3.17
Per serving: $0.63

http://recipefinder.nal.usda.gov/
Zucchini Bread

Yield: 16 servings  
Serving size: 1 slice

Ingredients

3 egg  
1 cup sugar  
1/4 cup vegetable-oil  
2 cups zucchini (grated)  
1 teaspoon vanilla  
1 1/2 cup flour (all purpose)  
1 1/2 cup whole wheat flour  
1 teaspoon salt  
2 teaspoons baking soda  
2 teaspoons cinnamon  
1/2 teaspoon baking powder  
1/2 cup raisins

Instructions

1. Lightly grease and flour a 9 x 5 loaf pan.

2. In a large mixing bowl, beat eggs lightly. Add sugar, oil, zucchini, and vanilla and beat.

3. In a separate bowl, measure dry ingredients and stir to combine. Add nuts and raisins, if desired.

4. Add dry ingredients to the egg mixture. Stir just until all ingredients are moistened.

5. Spoon into loaf pan.

6. Bake at 325 degrees for 50 minutes. Test for doneness by inserting a toothpick in the center. It should come out dry.

7. Allow loaf to cool 5 to 10 minutes before turning out onto a cooling rack.

8. Serve warm or allow to cool before slicing.

Source

Washington State University Extension, Favorite Recipes for Family Meals

Cost

Per recipe: $2.48  
Per serving: $0.16

http://recipefinder.nal.usda.gov/
Zucchini Casserole

Yield: 6 servings
Serving size: 1/6 of recipe

Ingredients

1 pound sausage (ground)
1 onion (small, diced)
3 zucchini (small, diced)
3 squash (small, yellow, diced)
3 potatoes (medium, peeled and diced)
1 can tomatoes (Italian stewed, cut up)

Instructions

1. Brown sausage and onion together in a skillet; drain. Mix all ingredients together and place in a casserole dish.

2. Cover with foil and bake at 350 degrees for 45 minutes.

Notes

Instead of using the Italian stewed tomatoes, you could use fresh diced tomatoes with some Italian spices added.

Source

Ohio State University Cooperative Extension, Recipes - Ross County

Cost

Per recipe: $7.29
Per serving: $1.21