

2 Servings • 1 Serving = 1 Sushi Roll

Tips on Carrots



How To Store

Store carrots in a sealed container or a bag in the refrigerator.



How To Use

Carrots can be sauteed, baked into cakes or cooked in soups & stews.



Health Benefits

Supports heart, immunity & vision health. Lowers the risk of some cancers.

INGREDIENTS

- 3 Tablespoons low-fat cream cheese, softened
- 1 ½ Tablespoons low-fat, plain Greek yogurt
- 1 green onion, finely chopped
- 2 slices whole wheat bread
- ½ cucumber, cut into matchsticks
- 1 large carrot, cut into matchsticks

DIRECTIONS

- In a small bowl, combine the cream cheese and yogurt, mix well. Add the green onion and stir to combine.
- Slice the crust off the bread and place the bread between two pieces of wax paper. Use a rolling pin and roll onto the bread until thin.
- Split the cream cheese between the two slices of bread and spread evenly.
- Place cucumber and carrot sticks at the bottom of each slice of bread, letting the ends hang over the edges. Roll up each slice of bread, pressing gently to seal.
- Slice each sushi roll into 4 equal parts.

Nutrition Facts

2 servings per container

Serving size 1 Roll (142g)

Amount per serving Calories	130
%	Daily Value*
Total Fat 4.5g	6%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 200mg	9%
Total Carbohydrate 17g	6%
Dietary Fiber 3g	11%
Total Sugars 5g	
Includes 1g Added Sugar	s 2%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 83mg	6%
Iron 2mg	10%
Potassium 238mg	6%

*The % Daily Value 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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