

## April 2024 Issue

# Recipes

### **Two-Ingredient Banana Pancakes**

Serves: 2

#### **Ingredients**

- 2 large Eggs
- 1 medium banana



Photo courtesy of https://www.eatingwell.com/recipe/268783/two-ingredient-banana-pancakes/

#### How To Make It

- 1. Puree eggs and banana in a blender until smooth.
- 2. Lightly oil a large nonstick skillet (see Tip) and heat over medium heat. Using 2 tablespoons of batter for each pancake, drop 4 mounds of batter into the pan. Cook until bubbles appear on the surface and the edges look dry, 2 to 4 minutes. Using a thin spatula, gently flip the pancakes and cook until browned on the bottom, 1 to 2 minutes more. Transfer the pancakes to a plate. Lightly oil the pan again and repeat with the remaining batter.

**Tip:** To lightly oil a nonstick skillet, dab a piece of crumpled paper towel with oil and rub the oil over the surface of the skillet.

**Sources:** "Two-Ingredient Banana Pancake." https://www.eatingwell.com/recipe/268783/two-ingredient-banana-pancakes/, 28 March 2024

## **Nutrition Facts**

Servings Per Recipe: 2 Calories: 124

0/ Daily//alva *
% Daily Value * 5%
5%
14%
6%
8%
62%
6%
6%
9%
3%
2%
6%
5%
6%



## April 2024 Issue

## Recipes

#### Veggie Sandwich

Serves: 1 sandwich & clementine

#### **Ingredients**

- 2 slices sprouted-grain or whole wheat bread, toasted if desired
- ¼ avocado, mashed
- 1 tablespoon hummus
- Pinch of salt
- 4 slices cucumber
- 2 slices tomato
- 2 tablespoons shredded carrot
- 1 clementine, peeled



Photo courtesy of https://www.eatingwell.com/recipe/259818/veggie-sandwich/

#### How to Make It

1. Spread one slice of bread with avocado and the other with hummus. Sprinkle with salt. Fill the sandwich with cucumber, tomato and carrot. Slice in half and serve with clementine on the side.

**Tips:** To make ahead: Refrigerate sandwich for up to 4 hours.

## **Nutrition Information**

Servings Per Recipe: 1

Serving Size: 1 sandwich & 1 clementine

Calories: 315

Galories. C15	% Daily Value
*Total Carbohydrate 49g	18%
Dietary Fiber 13g	45%
Total Sugars 9g	
Protein 11g	23%
Total Fat 10g	13%
Saturated Fat 1g	7%
Vitamin A 2718IU	54%
Vitamin C 48mg	53%
Folate 81mcg	20%
Sodium 371mg	16%
Calcium 44mg	3%
Iron 2mg13%	
Magnesium 40mg	10%
Potassium 723mg	15%