# I. Sunflower Spinach Chard Power Salad



Prep time: 15 minutes Serves: 8 Serving Size: 1/2 cup Utensils needed Colander Measuring cup Knife Cutting board Large mixing bowl Mixing spoon

## **Nutrition Facts**

| Servings Per Container 8   |  |
|--|--|
|  |  |
| Amount Per Serving   |  |
| Calories 60 Calories from F  | at 30                                  |
| % Daily  | Value*                                 |
| Total Fat 3g   | 5%                                     |
| Saturated Fat 0g   | 0%                                     |
| Trans Fat 0g   |  |
| Cholesterol 0mg  | 0%                                     |
| Sodium 170mg   | 7%                                     |
| Total Carbohydrate 8g  | 3%                                     |
| Dietary Fiber 1g   | 4%                                     |
| Sugars 4g  |  |
| Protein 1g   |  |
|  |  |
| Vitamin A 25% • Vitamin C 8  | 3%                                     |
| Calcium 2% • Iron 4%   |  |
| *Percent Daily Values are based on a 2,000 calorie<br>diet. Your daily values may be higher or lower<br>depending on your calorie needs: |  |
|  | ,500                                   |
| Saturated Fat Less than 20g 2   Cholesterol Less than 300mg 3   Sodium Less than 2,400mg 2   Total Carbohydrate 300g 3                   | 0g<br>5g<br>00mg<br>400mg<br>75g<br>0g |
| Calories per gram:<br>Fat 9 • Carbohydrate 4 • Protein 4   |  |

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### Ingredients

2 cups of Swiss chard leaves, thinly sliced 2 cups of baby spinach <sup>1/3</sup> cup of balsamic vinaigrette dressing <sup>1/3</sup> cup of roasted sunflower seeds, lightly salted Optional: <sup>1/3</sup> cup of dried cranberries

### Directions

- I. Wash your hands and clean your cooking area.
- 2. Rinse the chard leaves and pat them dry.
- 3. Cut away and discard the stems. Cut the leaves into  $\frac{1}{4}$ -inch slices.
- 4. Place the baby spinach in a colander and run water over it. Drain it and pat it dry.
- 5. In a large mixing bowl, combine all the ingredients. Toss the salad gently.

### Kitchen math and science

- I. What percentage of the daily value of vitamin A is in I serving of Sunflower Spinach Chard Power Salad? \_\_\_\_\_
- 2. How many leaves of Swiss chard did it take to fill 2 cups after they were thinly sliced? \_\_\_\_\_
- 3. What are 5 edible colors of Swiss chard?

(Hint: Use your Veggie Mania Research Chart)

 Swiss chard contains a large amount of vitamin K. What percentage of the recommended amount for vitamin K is in I cup? (Hint: Use your Veggie Mania Research Chart)?

5. How many calories are in I serving of this recipe? \_\_\_\_

How the children can help: Wash the produce, measure the ingredients, drizzle the dressing over the salad, and toss the salad

