

# MARINATED BALSAMIC VEGGIE SALAD

*Gluten Free, Higher Fiber, Lower Saturated Fat, Lower Sodium, Vegetarian*

*Serves: 1 cup*

## Nutrition (per serving)

Calories: 118

Total Fat: 0.5 g

Saturated Fat: 0 g

Sodium: 83.3 mg

Total Carbohydrate: 26 g

Dietary Fiber: 5 g

Protein: 5 g

## Ingredients

¾ cup balsamic vinegar

¼ cup sugar

½ cup Splenda®

2 tbsp water

¼ cup olive oil

1/8 tsp salt

1/8 tsp pepper

1 can “no salt added” French-style green beans, drained



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2 cups frozen corn  
2 cups frozen peas  
1 small jar pimentos, drained  
½ cup green onions, chopped  
¾ cup celery, chopped

### Directions

1. Combine first 7 ingredients in a small saucepan, and bring to a boil. Allow to cool, completely.
2. Combine remaining ingredients in a large bowl.
3. Pour cooled marinade (from step one) over vegetables. Chill for one hour before serving. Serve with a slotted spoon to drain excess marinade.