SIDES

Continued from Page BI

1. Trim ends of the beans, but leave beans whole. Let stand in cold water until ready to use. Steam in a vegetable steamer or boil until crisp-tender, about 4 minutes.

2. As the beans cook, whisk together mustard, lemon juice and olive oil until thoroughly combined. Stir in salt and pepper to taste. Drain the beans when cooked. Add the mustard sauce to the beans and toss to coat well. Serve piping hot.

Per serving: 70 calories; 5 g fat; 1 g saturated fat; no cholesterol; 2 g protein; 7 g carbohydrate; 3 g sugar; 2 g fiber; 431 mg sodium; 29 mg calcium

- Recipe from "Craig Claiborne's The New York Times Cook Book" by Craig Claiborne and Pierre Franey

THREE BEAN SALAD

Yield: 6 servings

1 (15.5-ounce) can cannellini beans, drained and rinsed 1/2 (15-ounce) can lentils, drained and rinsed, see note 1/2 (15.5-ounce) can garbanzo



Hillary Levin/St. Louis Post-Dispatch-TNS Three-bean salad, an easy vegetable side dish.

beans (chick peas), drained and rinsed ¹/₂ cup olive oil

2 tablespoons white wine vinegar 1 tablespoon lemon juice

When your computer is in despair



1 bunch fresh chives, chopped

HOME & LIVING

Note: Canned lentils are available at specialty stores, health food stores and international markets. If you can't find them, you can cook a small amount of dried lentils yourself, or substitute 1/2 (15-ounce) can of black beans.

Place the cannellini beans, lentils and garbanzo beans in a large bowl and drizzle with the olive oil. Combine the vinegar and lemon juice, season with salt and pepper, and add to the salad. Sprinkle with the chives

and toss lightly. Serve immediately.

Per serving: 395 calories; 20 g fat; 3 g saturated fat; 0 mg cholesterol; 15 g protein; 42 g carbohydrate; 1 g sugar; 9 g fiber; 331 mg sodium; 75 mg calcium Recipe from "The Silver" Spoon"

ROASTED PARSNIPS

Yield: 4 servings

4 large parsnips, peeled, quartered lengthwise, then quartered crosswise

2 tablespoons olive oil Salt and pepper

TUESDAY, FEBRUARY 15, 2022

Preheat oven to 425 degrees. Place parsnips on a baking dish or sheet. Drizzle with oil and toss to coat. Sprinkle with salt and pepper. Roast parsnips uncovered until tender, about 35 minutes. Per serving: 160 calories; 7 g fat; 1 g saturated fat; no cholesterol; 2 g protein; 24 g carbohydrate; 6 g sugar; 7 g fiber; 13 mg sodium; 48 mg calcium

- Recipe from "Bon Appetit Fast Easy Fresh Cookbook" by Barbara Fairchild



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