

# MARINATED BALSAMIC VEGGIE SALAD

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

*Serves: 1 cup*

## **Nutrition (per serving)**

Calories: 118

Total Carbohydrate: 26

Total Fat: 0.5 g

Dietary Fiber: 5 g

Saturated Fat: 0 g

Protein: 5 g

Sodium: 83.3 mg

## **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

- 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.