

**HEALTHY**

**DINNER**

**FOR A WEEK**



**7 LOW-CAL  
DINNER OPTIONS**

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# TEX-MEX BURGER WRAPS

These quick burger wraps will be a sure fire hit and they are much healthier than their fast food cousins.

## Ingredients

**12 ounces** lean ground beef  
**1 cup** refried beans  
**1/2 cup** chopped fresh cilantro  
**1 tbsp** chopped pickled jalapenos  
**1** avocado, peeled and pitted  
**1/2 cup *prepared salsa***  
**1/8 tsp** garlic powder  
**4** whole-wheat tortillas  
**2 cups** shredded romaine lettuce  
**1/2 cup** shredded pepper Jack cheese  
**1** lime, cut into 4 wedges

## Directions

1. Preheat broiler. Coat a pan with light cooking spray.
2. Combine ground beef, beans, cilantro and jalapenos in a medium bowl.
3. Shape into four oblong patties and place on the prepared pan.
4. Broil the patties until done to your liking. Flip halfway through so both sides brown.
5. Mix avocado, salsa and garlic powder in a bowl.

6. Spread each tortilla with this mixture, then add lettuce and cheese.

7. Top each with a burger and roll into a wrap.

(Makes 4 Servings)

**Calories Per Serving: 394**

# VEGGIE CHILI

This hearty chili will please even the carnivores in your house.

## Ingredients

- 1** small onion, chopped
- 1** large green bell pepper, chopped
- 3/4 cup** chopped celery
- 3/4 cup** dry red wine or water
- 3** cloves garlic, finely chopped
- 2** cans (14.5 ounces each) diced tomatoes, undrained
- 1 1/2 cups** water
- 1/4** cup tomato paste
- 2** Vegetable Flavor Bouillon Cubes
- 1 tbsp** chopped fresh cilantro
- 1 tbsp** chili powder
- 1/2 tsp** cumin
- 2 cans** (15 ounces each) kidney beans, rinsed

## Directions

1. Cook onion, pepper, celery, wine and garlic in large saucepan over medium-high heat until vegetables are tender.
2. Add tomatoes with juice, water, tomato paste, bouillon, cilantro, chili powder and cumin; stir well.
3. Stir in beans. Bring to a boil; cover. Reduce heat to low; cook, stirring occasionally, for 45 minutes.

(Makes 6 Servings)

**Calories Per Serving: 210**

# LIME CHICKEN

This Asian inspired dish is also full of vitamins from the citrus.

## Ingredients

Nonstick cooking spray

**4** boneless, skinless chicken breast halves

**3/4 cup** Natural Apple Juice

Juice from **1** lime

**2 tsp** cornstarch

**1 tsp** Chicken Flavor Instant Bouillon

## Directions

1. Spray large, nonstick pan with nonstick cooking spray.
2. Cook chicken, turning once, for 8 to 10 minutes or until no longer pink in center. Remove from pan and keep warm.
3. Combine Apple Juice, lime juice, cornstarch and bouillon in small bowl.
4. Add to skillet; cook, stirring occasionally, until thick. Spoon sauce over chicken to serve.

(Makes 4 Servings)

**Calories Per Serving: 190**

# MUSHROOM AND SCALLION CHICKEN

Chicken is so versatile and boneless skinless chicken breast so healthy, that we had to bring you another tasty chicken recipe.

## Ingredients

- 1 tbsp** toasted sesame oil
- 1** small bunch scallions, sliced, whites and greens separated
- 1** small garlic clove, finely chopped
- 4 ounces** shiitake mushrooms, stems removed and caps thinly sliced
- 4 cups** water
- 1/4 cup** low-sodium soy sauce
- 1** 2-inch piece ginger, peeled and sliced
- 1 pound** boneless, skinless chicken breasts, cut into 3/4 -inch cubes

## Directions

1. In a very large soup pot, heat the sesame oil over medium heat.
2. Add the scallion whites and garlic; cook, stirring, about 1 minute. Add the mushrooms and cook until softened, about 3 minutes.
3. Pour the water into the pot. Add soy sauce and ginger. Let simmer for 2 minutes.
4. Place the chicken in the broth. Reduce heat to low; cover and poach until the chicken is just cooked through, about 7 minutes.
5. Transfer the chicken evenly to 4 bowls. Pour broth over the chicken. Garnish with the scallion greens.

(Makes 4 Servings)

**Calories Per Serving:** 190

# BROCCOLI AND SHRIMP

An asian favorite, transformed in a quick and healthy dinner.

## Ingredients

**2/3 cup** chicken broth

**1 tsp** cornstarch

**1 tbsp** minced garlic, divided

**3 tsp** extra-virgin olive oil, divided

**1/4-1/2 tsp** crushed red pepper

**1 pound** raw shrimp (21-25 per pound), peeled and deveined

**1/4 tsp** salt, divided

**4 cups** broccoli florets

**2/3 cup** water

**2 tbsp** chopped fresh basil

**1 tsp** lemon juice

Freshly ground pepper to taste

Lemon wedges

## Directions

1. Combine chicken broth, cornstarch and half the garlic in a bowl; whisk until smooth.
2. Heat 1-1/2 tsp oil in a large nonstick pan over medium-high heat.
3. Add remaining garlic and crushed red pepper. Cook while stirring for about 30 seconds. Add shrimp. Sauté until shrimp are pink, about 3 minutes. Transfer to a bowl.
4. Add remaining oil to the pan. Add broccoli and a pinch of salt. Cook for 1 minute.
5. Add water, cover and cook until broccoli is crisp-tender, about 3 minutes. Transfer to the bowl with shrimp.



6. Add chicken stock mixture to the pan and cook, stirring, over medium-high heat, until thickened, 3-4 minutes.

7. Stir in basil and season with lemon juice and pepper. Add shrimp and broccoli; heat through. Serve with lemon wedges.

(Makes 4 Servings)

**Calories Per Serving: 178**

# SOUTHWEST STEAKS W/SALSA SAUCE

These steaks pack a punch of power, use your favorite cut of meat, but we love the rib-eye.

## Ingredients

- 2** 4-ounce 1/2-inch-thick steaks, such as rib-eye, trimmed of fat
- 1 tsp** chili powder
- 1/2 tsp** kosher salt, divided
- 1 tsp** extra-virgin olive oil
- 2** plum tomatoes, diced
- 2 tsp** lime juice
- 1 tbsp** chopped fresh cilantro

## Directions

1. Rub both sides of steak with chili powder and 1/4 teaspoon salt.
2. Heat oil in a medium pan over medium-high heat. Add steaks and cook, turning once cook until it reaches your desired level of doneness. Cover steaks with foil and let rest while you make the salsa.
3. Add tomatoes, lime juice and remaining 1/4 teaspoon salt to the pan and cook, stirring often, until tomatoes soften, about 3 minutes.
4. Remove from heat, stir in cilantro and any accumulated juices from the steaks. Serve steaks topped with the salsa.

(Makes 2 Servings)

**Calories Per Serving:** 174

# GRILLED EGGPLANT & PORTOBELLO SANDWICH

This vegetarian option is delicious and filling. It will be a crowd pleaser.

## Ingredients

- 1** small clove garlic, chopped
- 1/4 cup** low-fat mayonnaise
- 1 tsp** lemon juice
- 1** medium eggplant (about 1 pound), sliced into 1/2-inch rounds
- 2** large portobello mushroom caps, gills removed
- Canola or olive oil cooking spray
- 1/2 tsp** salt
- 1/2 tsp** freshly ground pepper
- 8** slices whole-wheat sandwich bread, lightly grilled or toasted
- 2 cups** arugula, or spinach, stemmed and chopped if large
- 1** large tomato, sliced

## Directions

1. Preheat grill to medium-high.
2. Mash garlic into a paste on a cutting board with the back of a spoon. Combine with mayonnaise and lemon juice in a small bowl. Set aside.
3. Spray both sides of eggplant rounds and mushroom caps with cooking spray and season with salt and pepper. Grill the vegetables, turning once, until tender and browned on both sides. When cool enough to handle, slice the mushrooms.

4. Spread 1 1/2 teaspoons of the garlic mayonnaise on each piece of bread. Layer the eggplant, mushrooms, arugula (or spinach) and tomato slices onto 4 slices of bread and top with the remaining bread.

(Makes 4 Servings)

**Calories Per Serving: 209**