

Department of Genetics and Genomic Sciences Icahn Institute for Genomics and Multiscale Biology

METABOLIC NUTRITION PROGRAM

Spicy Avocado Spread

Adapted from Karen Ferries, RD

Servings Per Recipe: 6

Serving Size: 3-4 Tablespoons

Per Serving: 80 Calories, 2.2 gm Protein, 5 gm Fat, 8

gm Carbohydrates

1 ripe medium avocado

3/4 cup canned white or cannellini beans

1 generous sprigs of cilantro

1 ½ Tablespoons fresh lime juice (1-2 limes)

½ green jalapeno, seeds removed and chopped

½ teaspoon green Tabasco sauce

1/4 teaspoon salt

Directions

 Rinse and drain beans. In a blender or food processor, blend all ingredients until smooth and creamy. Use as a spread for sandwiches or as a dip for vegetables.

Nutrition Facts Serving Size 3 Tablespoons (72g) Servings Per Container 6 Amount Per Serving Calories 80 Calories from Fat 45 Total Fat 5g Saturated Fat 0.5g 3% Trans Fat 0g Cholesterol 0mg 0% 5% Sodium 110mg 3% Total Carbohydrate 8g Dietary Fiber 4g 16% Sugars 1g Protein 2g Vitamin A 2% Vitamin C 8% Calcium 2% Iron 4% *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 Total Fat Less than 65q 80g Saturated Fat Less than 20g 25g 300mg Cholesterol Less than 300mg 2,400mg 2,400mg Less than Total Carbohydrate Dietary Fiber 300g 375g Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4