Natritional Calinarian Jessica M.

Veggie Highlights

Chard

Promotes a Healthy heart, iron rich & reduces cancer

Eggplant Nutrient rich, high in antioxidants, reduce heart disease

Tomato Boosts heart health, rich in vitamins and antioxidants

Onion Improv

Improves heart health, bones and rich in antioxidants

Raw& Cooked Chard Wraps

Rinse all veggies in baking soda & water
2 oz EVOO
1 cup tomatoes, onions, okra, eggplant, chopped
Swiss chard cleaned
Shred cheese
Coco Aminos
Meat of choice
Raw Recipe

Add chopped veggies, 1tsp coco aminos & sliced meat inside chard, roll and enjoy raw Cooked Recipe

> Add oil to med heat skillet Saute chopped veggies, add Itsp coco aminos Insert into chard wrap, add meat, roll and enjoy+



