



# **LOW CHOLESTEROL RECIPES**

(THAT TASTE GREAT!)





# **ASIAN TUNA PATTIES**

SFRVFS 2

#### **INGREDIENTS**

- (2) 5 oz cans of tuna, packed in water
- (1) 16 oz can garbanzo beans

5 egg whites

1 onion, finely chopped

1½ tbsp fresh ginger, minced

2 tbsp Dijon mustard

2 tbsp liquid aminos

1-2 tsp coconut oil

1 tsp black pepper

2–4 cups leafy greans (lettuce or arugula)

#### **INSTRUCTIONS**

- 1. In a large mixing bowl, mash the tuna and beans together and then add the rest of the ingredients. Mix well.
- 2. Press mixture firmly with your hands to shape into very tightly packed patties.
- 3. Place patties in a skillet with coconut oil. Cook over medium-high heat until outside turns light brown.
- 4. Serve over a bed of lettuce greens.





## **GREEK SALAD**

SERVES 2

## **INGREDIENTS**

6–8 oz free-range chicken breast or wild salmon

1 stalk celery, chopped

1/4 cup red onions, sliced or chopped

1 cup watercress, chopped

1 medium red bell pepper, sliced or chopped

2-4 cups mixed lettuce greens

2 tbsp Greek vinaigrette

1 tbsp pine nuts

## **INSTRUCTIONS**

1. Assemble salad ingredients and then drizzle with dressing. Top with your choice of protein.