



MEXICAN OMELETTE IN A MUG

INGREDIENTS

1 teaspoon olive oil

1/2 cup pasteurized egg whites

1/2 teaspoon turmeric

1 tablespoon unenriched rice beverage

1 tablespoon diced red peppers

1 tablespoon sliced green onions

1 tablespoon black beans (canned, no salt added)

1 teaspoon salsa

Fresh cilantro (optional)

Nutrient Analysis PER SERVING: 1 omelette **RENAL EXCHANGE:** 2 Protein + 1 Vegetable Calories 136Kcal Protein 14g Carbohydrates 8g Fibre 2g Total Fat 5g Saturated Fat 1g Cholesterol 0mg Sodium 258mg Potassium 284mg Phosphorus 46mg

PREPARATION

- Oil a microwave-safe cup. Add all ingredients except the salsa. Mix with a fork.
- 2 Cook in microwave oven for 1 minute. Stir and cook for 15 seconds. Stir and cook for another 15 seconds.
- 3 Garnish with salsa and fresh cilantro and serve with toast.

Tip: Roll the omelette into a tortilla to make an easy breakfast burrito.