



049 BAKED BEANS OMELETTE

NUTRITION SUMMARY

| Nutrient | | Value per serving (621g) | %RDI* |
|----------------|--------|--------------------------|-------|
| Total Calories | (kcal) | 722 | |
| Carbohydrates | (g) | 61.9 | 20.6 |
| Protein | (g) | 45.6 | 91 |
| Total fats | (g) | 32 | 50 |
| Saturated fats | (g) | 7.6 | 38 |
| Cholesterol | (mg) | 770 | 256 |
| Dietary fiber | (mg) | 10.8 | 43 |
| Vitamin B1 | (mg) | 0.36 | 24 |
| Vitamin B12 | (mcg) | 3.75 | 62 |
| Vitamin B6 | (mg) | 0.53 | 27 |
| Vitamin C | (mg) | 19 | 33 |
| Selenium | (mcg) | 78 | 112 |
| Phosphorus | (mg) | 785 | 78.54 |
| Zinc | (mg) | 4.2 | 28 |
| sodium | (mg) | 902 | 37 |

*Based on 2000Cal diet

Comments: This classic recipe is loaded with natural protein from both beans as well from eggs and is especially a good meal for athletes as it is relatively easy to obtain their daily protein requirement. This recipe is also packed with B complex vitamins that are associated with increased energy, improved or more stable moods, healthier skin, hair and eyes. The B vitamins are important for proper nervous system and immune system function. One serve of this recipe gives about 78% of our daily value of phosphorus which is vital for metabolizing the B vitamins & calcium, for bone formation, to keep our mind alert and active and also for healthy heart function.