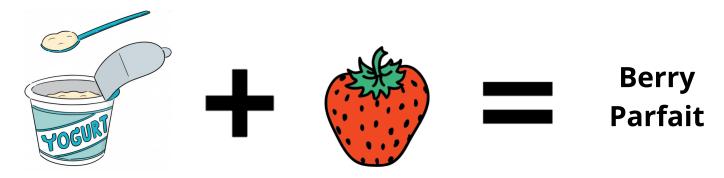
## **Healthy Snack Ideas**



Pro tips: Use plain, low-fat yogurt and mix up the berries or fruit you add.

Thawed, frozen fruit can save money and keeps longer.

Looking for some crunch? Add a 1/4 non-sweetened granola!



Pro tips: Veggies & 1/4 cup of hummus are an excellent go-to snack. Try different veggies with the seasons: cauliflower, snap peas, carrots, cherry tomatoes, bell peppers, cucumbers, and broccoli. Don't dig hummus? Use low-fat ranch dip instead.

Looking to make a meal? Add a whole grain pita & piece of fruit.



Pro tips: A sliced apple & 1 Tablespoon of peanut butter make a filling snack!

Go for the natural PB without partially hydrogenated oils and added sugar.

Want to mix it up? Try almond or cashew butters!





**Pro tips:** Take a whole wheat soft tortilla shell and spread 1 tablespoon of reduced-fat cream cheese. Add a handful of your favorite sliced or chopped veggies like halved cherry tomatoes, sliced or grated carrots and cucumber slices. Roll up and enjoy! **Try 2 tablespoons of hummus instead of the cream cheese.** 

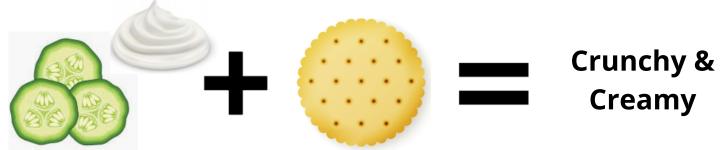




**Pro tips:** A hard-boiled egg paired with fruit of your choice - like grapes - is **protein-packed and naturally sweet.** Switch up the fruit!

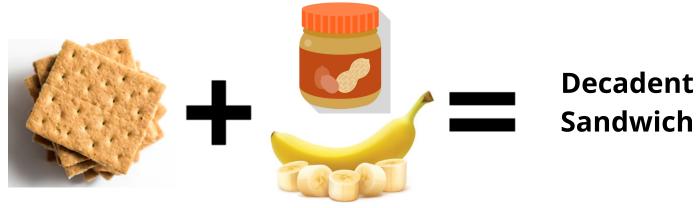
Make a bunch of hard boiled eggs at once to prop spacks for your week.

Make a bunch of hard-boiled eggs at once to prep snacks for your week.





Pro tips: A handful of whole wheat crackers with reduced fat cream cheese & cucumber slices are an easy snack. Vary your veggies! Try sliced cherry tomatoes, carrots, or radishes.





Pro tips: Make open-faced sandwiches with natural PB and half a sliced banana on graham crackers. Make extra and freeze for a healthy frozen treat

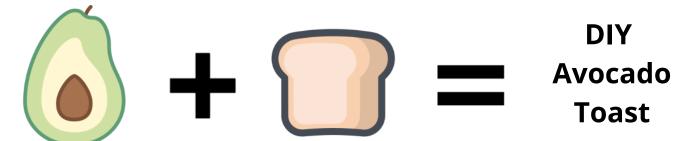




Pro tips: Blend 1 frozen banana, 1 cup of skim or nondairy milk, and 1 tablespoon of natural peanut butter for a healthy and satisfying milkshake. Feeling tropical?

Swap the peanut butter for 1/2 cup frozen or fresh strawberries or mango.

Do-ahead: freeze a few ripe bananas in a ziplock bag to have on-hand.





**Pro tips:** Toast a piece of whole wheat bread to your preferred crispness and mash/spread half an avocado on top. **Save the other half of the avocado** sealed in a container in your fridge for your next snack. **Spice it up:** add red pepper flakes or a spoonful of salsa on top. **Add sliced tomatoes** to increase your veggie dose.



Pro tips: Make 2 mini pizzas with a whole wheat English muffin, tomato sauce, and a sprinkle of shredded cheese. Take the muffin halves and spread a spoonful of tomato sauce on each. Sprinkle with a pinch of shredded cheese and bake in the oven or toaster oven for 3-5 minutes at 350F. Get creative: add veggies and increase the cooking time by few minutes. Pre-toast the muffin halves for extra crunch.

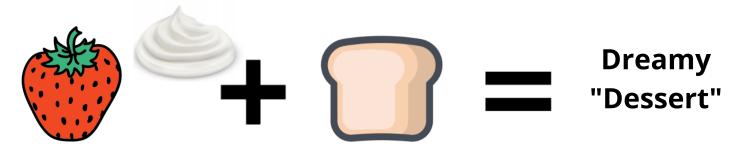




Pro tips: Grab a handful of fresh berries and a 1/4 cup of your favorite nuts or seeds (ex. sunflower) for a snack on-the-go. Choose unflavored or unsalted nuts to minimize unnecessary extras. No fresh fruit? Stock up on dried fruit, but choose dried fruit without added sugar by reading the ingredients!



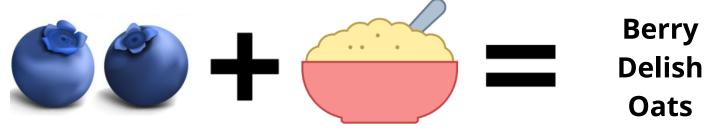
**Pro tips:** Make a plate of your favorite veggies - cherry tomatoes, broccoli, carrot sticks, or snap peas are crunchy choices - with a few, low-fat cheddar cheese cubes or a stick of low-fat string cheese. **Try new veggies** like cauliflower, cliced cucumber, and sliced bell pepper



Pro tips: Toast a piece of whole wheat bread to your preferred crispness, spread 1 tablespoon of reduced-fat cream cheese, and top with sliced strawberries. No cream cheese? Try a natural nut butter instead! Change up the fruit: sliced apples or bananas with a sprinkle of cinnamon make excellent combos.



**Pro tips:** An oldie, but a goodie. Spread a tablespoon of natural peanut butter across a couple of celery sticks. Stick a few raisins in the peanut butter for the 'ants' on the celery/PB 'log.' **Try hummus and cherry tomato halves instead of PB and raisins for something different.** 



**Pro tips:** Microwave plain, quick-cook oats with water or skim milk, following the directions on the oat container. Add a scoop of berries, fresh or thawed frozen berries work just fine. **Add some crunch:** top with sunflower or pumpkin seeds!

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