



# FRUIT AND PEANUT BUTTER DIP

Sourced from USDA MyPlate

TOTAL PREP TIME: 10 MINUTES
SERVINGS: 6 | SERVING SIZE: 1/6 RECIPE

### **NUTRITION FACTS**

181 calories Total Fat: 8g

Saturated Fat: 2g

Carbohydrates: 25g

Fiber: 4g Protein: 6g Sodium: 73mg

Cholesterol: 0.5mg

#### **INGREDIENTS**

- 1 cup each of the following:
  - apple slices
  - banana slices
  - pear slices
  - grapes
  - strawberries, hulled
  - melon slices
- 1/2 cup yogurt, nonfat plain
- 1/2 teaspoon vanilla
- 1/2 cup peanut butter

#### DIRECTIONS

- 1. Wash hands and assemble clean equipment.
- 2. Prepare fruit by washing and slicing if necessary.
- 3. Arrange fruit on a plate around a small bowl.
- 4.To make dip, combine yogurt, vanilla, and peanut butter in a small bowl.
- 5.Mix well.
- 6. Chill dip in refrigerator until ready to serve.

An Equal Opportunity, Affirmative Action, Veteran, Disability Institution.





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#### **NUTRITION AND RECIPE TIPS**

- You can use six cups of any washed fruit. Be creative! Spread dip on a tortilla, add banana and roll up. Or for additional crunch, top the dip with peanuts.
- Out of fresh fruit? Use canned fruits instead and use a fork to dip the fruit.
- Sprinkle lightly with cardamom, cinnamon, or nutmeg for a warm flavor.
- Excellent source of **potassium**: important for blood pressure maintenance and muscle contraction.
- Good source of iron: prevents anemia; aids in body growth and development.
- Fruits have **antioxidants**: may help our bodies fight disease. The more variety of colorful fruits on your plate, the more types of antioxidants you will eat.

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