Snacking can be healthy. It recharges a hungry body, providing an energy boost for work and play. And carefully chosen snacks can help meet protein, vitamin and mineral needs.

Make it easy for your child to choose healthful snacks. Think ahead! Stock the kitchen with “help-yourself foods” that pack a powerful nutrient punch. Here are a few ideas for the counter, cupboard and refrigerator.

Grains

Choose whole grains more often

- Animal crackers
- Baked tortilla chips
- Cereal
- Graham crackers
- Mini-bagels
- Mini-muffins
- Cereal
- Popcorn
- Pretzels
- Crackers

**Ingredients**

You cannot tell if a food is whole grain by color alone. Read the ingredients list on the label. Choose snacks that name the following first on the list – whole wheat or whole wheat flour, whole oats, oatmeal, whole-grain corn, whole rye, whole-grain barley and graham flour.

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Vegetables

**Vary veggie choices**
- Broccoli
- Carrot sticks or baby carrots
- Celery sticks
- Cherry or grape tomatoes
- Cucumber circles
- Cauliflower
- Pepper rings or strips
  - green, red, yellow or orange
- Zucchini sticks

Fruits

**Fresh, frozen, canned, or dried**
- Apples
- Bananas
- Berries
- Grapes
- Kiwi fruit
- Mangoes
- Melons
- Oranges
- Papaya
- Peaches
- Pears
- Pineapple
- Plums
- Raisins

Meat & Beans

**Choose lowfat and lean protein-rich foods**
- Bean dip
- Deli meats such as ham or turkey
- Hard-cooked egg
- Hummus (chickpea dip)
- Nuts and seeds
- Peanut butter
- Peanuts

A Dozen Snack Combos

**Mix things up for better nutrition**
- Roll sliced turkey or ham and cheese in a tortilla
- Combine two whole grain cereals and milk
- Dunk fresh veggies in a lowfat yogurt dip
- Layer lowfat yogurt, whole grain cereal, and fruit
- Mix together bear-shaped graham crackers, oat-ring cereal and raisins
- Spread peanut butter on a graham cracker and top with banana slices
- Serve baked tortilla chips with salsa or black bean dip
- Add peanuts or walnuts, sunflower seeds, and pumpkin seeds to popcorn
- Top whole-wheat pita bread triangles with hummus
- Mix bite-size shredded wheat squares, sunflower seeds and dried fruit
- Spread apple slices with crunchy peanut butter
- Serve grapes or apple slices with cheese and crackers

For more information, visit www.MyPyramid.gov

May 2009