FOOD & FUN AFTERSCHOOL, SECOND EDITION

FOOD, FUN & FAMILY

RECIPE PACKET

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This recipe packet contains fun, healthy, and inexpensive recipes that are quick to prepare for both snack and dinner time. Each recipe contains serving size and price information as well as total preparation and cooking time. They are kid-tested and meet United States Department of Agriculture’s Child and Adult Care Food Program (CACFP) nutritional standards for healthy meals.

Before selecting a recipe, consider your storage options, equipment, and shopping patterns. For instance, some recipes require equipment such as a blender, electric griddle or hotplate, or stove.

Print out the 5” x 7” cards and store them in a recipe box. Keeping a recipe box is a great way to get the whole family excited about looking for and trying new recipes! Check out your local newspaper or grocery bulletins for more recipe ideas!

TIPS FOR COOKING WITH KIDS

All of the recipes in this packet are designed so that kids can help with the preparation. Making and trying new foods with children is a great way to get them excited and interested in healthy foods. Children who help with meal or snack preparation are more likely to try their own creations!

Let children do as much as possible! All recipes are designed to involve children (measuring, mixing, etc.), but adults may need to do some advance preparation, such as chopping vegetables. Children can be involved with slicing soft items with a dull knife or grating vegetables. Whenever you prepare food with children, whether it is a simple snack or a more involved recipe, be sure to keep safety and sanitation in mind. Always wash hands and work surfaces before you start. Although recipes list specific ingredients, be flexible and creative! Most fruits can be part of the fruit kabob, just as different vegetables can be used for dipping. Purchase produce in season, and allow the children to choose what to add to their own creations!

Remember to serve each meal with water or lowfat milk.

The Y also offers lots of fun, helpful resources through Healthy Family Home, online at [www.ymca.net/healthy-family-home](http://www.ymca.net/healthy-family-home). You can also learn more at [www.foodandfun.org](http://www.foodandfun.org).
AWESOME GRANOLA
Serve with lowfat yogurt or milk as a healthy breakfast

INGREDIENTS
3 cups Oatmeal, uncooked
½ cup Shredded or flaked coconut
1 cup Chopped pecans, walnuts or peanuts
¼ cup Honey
¼ cup Canola oil
1 tsp Cinnamon
1 cup Raisins

DIRECTIONS
1. Combine all ingredients in a large bowl, except raisins, mix well.
2. For oven: Heat oven to 350°F. Bake in baking dish for 25–30 minutes or until golden brown. Stir once every 15 minutes.
For microwave: Cook at HIGH about 8 minutes or until golden brown, stirring after every 2 minutes.

BERRY BLAST FRUIT SHAKE
A delicious way to get in a whole serving of fruit

INGREDIENTS
2 cups Frozen berries (strawberries, blueberries, or mixed berries)
1 cup Other mixed frozen fruit (cantaloupe, honeydew, grapes, peaches, bananas)
1½ cup Lowfat milk
1 Tbsp Vanilla extract (optional)

DIRECTIONS
1. In a blender, combine the 2 cups frozen berries, 1 cup frozen mixed fruit, 1½ cup lowfat milk, and 1 Tbsp vanilla extract.
2. Puree until thick and smooth. If the mixture is too thick, thin it out with more milk.
3. Pour into glasses and serve.
BUGS ON A LOG

**INGREDIENTS**
- 2 stalks Celery, cut into 3 pieces
- 6 Tbsp Peanut butter or cream cheese
- 1½ cup Raisins or dried cranberries

**DIRECTIONS**
1. Spread about 1 Tbsp of peanut butter or cream cheese on each piece of celery.
2. Top with a row of raisins or dried cranberries.

**BUTTERFLY BITES**

Not only is this snack fun to make but it contains a healthy dose of protein, whole grains, and fruit & veggies! Kids of all ages will enjoy putting together this yummy snack.

**Serving size:** 3 “logs”  
**Total servings:** 2  
**Prep time:** 5 minutes  
**Price per serving:** 33¢

**INGREDIENTS**
- 3 cups Celery
- 12 Large twist pretzels
- 6 Tbsp Creamy peanut butter or cream cheese
- 3 Tbsp Raisins

**DIRECTIONS**
1. Cut celery in half cross-wise.
2. Fill center of each celery stick with about 1½ Tbsp of peanut butter (or cream cheese). This is the body of the butterfly.
3. Add two pretzels to form the butterfly’s wings.
4. Use extra pretzel pieces for antenna and raisins for decoration.
CUCUMBER YOGURT DIP

This is excellent as a dip for veggies as well as pretzels, crackers, or whole-wheat pita bread. Serve it as a snack or have it as a side dish for dinner.

INGREDIENTS
2 cups Plain yogurt
2 Large cucumbers, grated
½ cup Nonfat sour cream
1 Tbsp Lemon juice
Assorted Carrots, cherry tomatoes, broccoli florets, whole-wheat pita

DIRECTIONS
1. Mix yogurt, grated cucumber, sour cream, and lemon juice in a serving bowl. **Optional:** Refrigerate for at least 15 minutes.
2. Chop veggies and other dippers into bite-size pieces and arrange vegetables on a colorful platter. Serve with cucumber dip.

Serving size: ½ cup
Total servings: 6
Prep time: 20 minutes
Price per serving: 74¢

FROZEN BANANA POPS

INGREDIENTS
3 Bananas
6 Popsicle sticks
¼ cup Peanut butter, softened
¼ cup Chopped peanuts or walnuts, granola, crispy rice cereal or sunflower seeds

DIRECTIONS
1. Peel the bananas.
2. Cut them in half, width-wise, and push a popsicle stick through the cut end of each half.
3. Spread peanut butter on the bananas, and then roll them in the chopped nuts, cereal, or seeds.
4. Wrap them in waxed paper and freeze for 3 hours.

Serving size: ½ banana
Total servings: 6
Prep time: 20 minutes (plus 3 hours freezing time)
Price per serving: 31¢
FRUIT KABOBS WITH SPICY YOGURT DIP
Let kids pick and choose their favorite fruits to skewer!

INGREDIENTS
6 6-inch bamboo skewers
1 cup Vanilla or banana yogurt
¼ tsp Nutmeg
¼ tsp Cinnamon
Salt to taste (optional)
Assorted fruit
Try strawberries, grapes, blueberries, cantaloupe, papaya

DIRECTIONS
1. Cut cantaloupe in half and scoop out seeds. Cut cantaloupe into squares or scoop into melon balls.
2. Alternating the fruits, thread them onto bamboo skewers. Place about 5 pieces of fruit per kabob.
Try it warmed up! Microwave the dip on medium-low (50%) power for 1 minute. Stir and check temperature of yogurt. Microwave in 10-second intervals until mixture is warm, but not boiling hot.

FRUITY PEANUT BUTTER PITAS
Adapted from USDA SNAP-Ed Recipes, recipefinder.nal.usda.gov

INGREDIENTS
1 Whole-wheat pita pocket
1 Tbsp Chunky peanut butter or other nut butter
1 Large apple, cored and sliced
1 Banana, thinly sliced
1 Peach, thinly sliced (optional)

DIRECTIONS
1. Carefully open each pocket and spread a thin layer of peanut butter on the inside walls.
2. Fill with a combination of apple, banana, and/or peach slices.
3. Serve at room temperature.
Modification: Warm pitas in the microwave for about 10 seconds to make them more flexible.

Serving size: ½ pita
Total servings: 2
Prep time: 10 minutes
Price per serving: 30¢

Serving size: 1 kabob + 2 Tbsp dip
Total servings: 6
Prep time: 15 minutes
Price per serving: 62¢
SALSA FRESCA
Adapted from USDA SNAP-Ed Recipes, recipefinder.nal.usda.gov

INGREDIENTS
3 Tomatoes, chopped
½ Onion, finely chopped
½ cup Cilantro, chopped
1 Tbsp Lime juice
Salt (to taste)
Corn tortilla chips or whole-wheat pita for dipping

DIRECTIONS
1. Chop the tomato, onion, and cilantro.
2. In a large bowl, mix tomatoes, onion, cilantro, lime juice, and salt.
3. Serve ½ cup Salsa Fresca with handful of corn tortilla chips or whole-wheat pita bread.

TASTY BUG
Adapted from CaféZOOM, pbskids.org/zoom/activities/cafe

INGREDIENTS
½ Apple
1 Leaf romaine lettuce
1 Tbsp Raisins
1 Grape
1 Tbsp Peanut butter
1 Toothpick

DIRECTIONS
1. Core the apple and cut it in half.
2. Put half of the apple on a piece of lettuce, skin side up for the bug’s body.
3. Using half a toothpick, put a grape on one end and stick it in the front of the apple—that’s the bug’s head.
4. Using 1 Tbsp peanut butter as “glue,” stick on raisins for spots and eyes. Let kids have fun doing this any way they want!
5. Have kids break a toothpick in half for the antennae and stick them on either side of the head!
TRAIL MIX

INGREDIENTS
1 cup Whole-wheat mini pretzels, air-popped popcorn or trans-fat-free microwave popcorn
1 cup Whole-grain cereal
½ cup Dried fruit like apricots, pineapple, or apples (look for brands with no added sugar)
¼ cup Raisins or dried cranberries
¼ cup Granola
½ cup Nuts (optional)

DIRECTIONS
1. Mix all ingredients together in a large bowl.
2. Scoop about ½ cup into small bowls, cups, or plastic snack bags and serve.

Note: Many different ingredients may be added as long as there is a good mix of whole grains, dried fruit, and nuts if no allergies are present.

Serving size: ½ cup
Total servings: 6
Prep time: 7 minutes
Price per serving: 33¢

YOGURT POPS

INGREDIENTS
6 pack Lowfat mini yogurts, vanilla or banana flavor
6 Popsicle sticks

DIRECTIONS
1. Open individual yogurts and place a popsicle stick inside each container.
2. Place yogurt pack in freezer until fully frozen (approximately 3 hours).

Serving size: 1 pop
Total servings: 6
Prep time: 5 minutes (plus 3 hours freezing time)
Price per serving: 67¢
CRISPY FISH STICKS
Adapted from Eat, Play, and Be Healthy by W. Allan Walker, M.D.

INGREDIENTS
1 filet Tilapia or other white fish
1 Large egg, beaten
¼ tsp Cumin
¼ tsp Salt
¼ tsp Pepper
½ cup Almond meal (or make your own by grinding almonds)

DIRECTIONS
1. Preheat oven to 350°F.
2. Rinse and dry chicken breast or fish filet. Cut into strips.
3. Dip in beaten egg and sprinkle with cumin, salt and pepper. Roll in almond meal and place on pan greased with canola or vegetable oil.

HEARTY VEGETABLE SOUP
A great way to serve your family’s favorite veggies!

INGREDIENTS
2 Tbsp Olive oil
½ cup Diced onions
¼ cup Diced celery
¼ cup Diced carrots
3 Garlic cloves
28 oz Diced tomatoes (can)
32 oz Low-sodium chicken or vegetable broth
1 cup Leftover or frozen veggies (peas, corn, green beans)
2 Bay leaves
Salt and pepper to taste

DIRECTIONS
1. In a large saucepan, heat oil on medium–low heat.
2. Sauté onions, celery, and carrot until soft.
3. Add garlic, sauté for 1 minute.
4. Add tomatoes with juice.
5. Add broth and bring to a boil.
6. Add other vegetables, bay leaves, salt, and pepper.
7. Reduce heat and simmer uncovered for 30–40 minutes, until carrots and celery are soft.
MAC & CHEESE
Adapted from Share Our Strength’s Operation Frontline and Chef Julia Shanks

**INGREDIENTS**
- 16 oz Whole-wheat elbow macaroni
- 3 Tbsp Olive oil
- 3 Tbsp Flour
- 1¾ cup Lowfat milk
- ½ cup Onion, chopped
- 1 Garlic clove, minced
- 1 cup Broccoli florets or frozen peas
- 1 cup Grated cheddar cheese
- Salt and pepper to taste

**DIRECTIONS**
1. Boil macaroni for 8 minutes. After 6 minutes add broccoli or peas. Drain and set aside.
2. Heat oil in large saucepan over medium heat.
3. Add onions and garlic and sauté until onions are soft, about 2 minutes.
4. Add flour, cook for 2 minutes.
5. Heat milk (over oven or in microwave) and stir into onion and flour mixture. Whisk until thick, about 2 minutes.
6. Take pan off the heat and add cheese gradually, stirring. Stir in macaroni, salt and pepper.

Serving size: ¼ cup
Total servings: 4–6
Prep time: 20 minutes
Price per serving: 73¢

MIGAS CRUMBS
Adapted from USDA SNAP-Ed Recipes

**INGREDIENTS**
- 5 Large corn tortillas
- ¼ cup Canola oil
- ½ Medium bell pepper
- ½ Medium onion
- 5 Eggs
- ¼ cup Shredded cheddar cheese

**DIRECTIONS**
1. Tear tortillas into small pieces.
2. Chop peppers and onions.
3. Lightly beat eggs in bowl with whisk or fork.
4. Heat oil in pan over medium heat.
5. Add tortillas and stir until they begin to brown.
6. Add chopped peppers and onion to pan.
7. Sauté until soft.
8. Add eggs and stir until cooked.
9. Remove from heat, sprinkle with cheese.

Serving size: 1 cup
Total servings: 5
Prep time: 30 minutes
Price per serving: 32¢
ROAST CHICKEN & GREENS

INGREDIENTS
1 (3 lbs) Whole chicken  
Salt and pepper  
**Optional:** Other seasonings such as thyme, rosemary, or onion powder  
¼ cup Butter  
1 pound Kale or collard greens  
Splash Olive oil  

Preheat oven to 350°F.

DIRECTIONS
2. Place chicken in a roasting pan; season generously inside and out with salt and pepper (other seasonings if desired).
3. Place 2 Tbsp butter in chicken cavity and dollops of remaining butter on outside of chicken.
4. Wash greens, remove stems, chop, and arrange in pan around the chicken. Sprinkle greens with a dash of olive oil and any desired seasonings.
5. Bake uncovered 75 min. at 350°F. If you have a meat thermometer, make sure the chicken bakes at a minimum of 180°F.
6. Cover with aluminum foil, and allow to rest about 30 min. before serving.

TURKEY MEATLOAF

INGREDIENTS
1 lb Ground turkey breast  
1 Small onion  
1 cup Unsweetened applesauce  
¼ cup Bread crumbs  
1 Egg, beaten  
3 Tbsp Raisins  
2 Tbsp Pine nuts (optional)  
¼ tsp Cinnamon  
1 tsp Salt, pepper, and thyme  

DIRECTIONS
1. Preheat oven to 400°F.
2. Grease pan with canola or olive oil.
3. Combine all ingredients in a large bowl.
4. Press into loaf pan. Cook at 400°F for 50 to 55 minutes until bubbling at edges and brown on top.
5. Let sit for 5 minutes before serving.

**Tip:** Leftover meatloaf makes great sandwiches.
VEGETABLE QUESADILLAS
Serve them with black beans for an easy way to add protein!

INGREDIENTS
- Cooking spray
- 1 Tbsp Olive oil
- 6 Whole-wheat or corn tortillas (6”)
- 1½ cups Shredded lowfat cheese
- 1 Zucchini, grated
- 1 Carrot, grated
- Salt & pepper to taste
- Salsa or hot sauce, to taste

DIRECTIONS
1. Grate vegetables and add salt and pepper.
2. Add ½ Tbsp oil to skillet and sauté carrots and zucchini until soft. Transfer to a bowl and set aside.
3. Spray skillet with cooking spray and place one tortilla in skillet.
4. Cover half of the tortilla with ¼ cup cheese and 2–3 Tbsp vegetables, sprinkle with a little more cheese. Fold tortilla in half and press firmly with spatula.
5. Flip and cook over medium heat for 2 min. on each side until cheese is melted.
6. Repeat spraying skillet for each tortilla.
7. Serve with salsa (2 Tbsp per quesadilla).

WHOLE-WHEAT BANANA PANCAKES

Serving size: 1 pancake
Total servings: 4
Prep time: 45 minutes
Price per serving: 74¢

INGREDIENTS
- 1 cup Whole-wheat flour
- 2 Tsp Baking powder
- 1 Tbsp Cinnamon
- 2 Eggs, beaten
- 1 cup Lowfat milk
- 2 Medium bananas, very ripe
- Cooking spray or butter (to coat griddle)
- Fresh or frozen fruit like berries (optional)

DIRECTIONS
1. In a large bowl, mix flour, baking powder, and cinnamon.
2. In another bowl, mash bananas. Mix in the milk and beaten eggs. Add into the flour mixture and mix well. If mixture is runny, add a little more flour; if too thick, add a little milk.
3. Coat a large, nonstick frying pan or griddle with cooking spray or butter and heat pan over medium heat for 2 min.
4. Spoon ¼ cup batter onto griddle for each pancake.
5. Cook until the tops are bubbly and then flip and cook 2–3 min., or until golden on both sides. Place cooked pancakes on a plate and repeat steps until all of the batter has been used, using more nonstick spray as needed.
WHOLE-WHEAT MINI PIZZAS

**INGREDIENTS**
- 6 Whole-wheat English muffins, split and toasted
- 1 cup Chunky vegetable tomato sauce or plain pizza sauce
- 8 oz Shredded mozzarella cheese
- Assorted veggies, like shredded carrots, sliced mushrooms, peppers, onions, etc.

**DIRECTIONS**
1. Preheat oven to 400°F.
2. Slice vegetables and arrange into bowls.
3. Line baking sheet with foil and spray with nonstick cooking spray.
4. Place toasted English muffins on baking sheet.
5. Spread each muffin with about 2 Tbsp tomato sauce.
6. Let the kids add some of their favorite sliced vegetables—encourage children to try at least one topping.
7. Top with shredded cheese.
8. Bake 10 min. or until cheese is melted.

Serving size: 2 pizzas  
Total servings: 6  
Prep time: 20 minutes  
Price per serving: 43¢

OVEN-BAKED CARROT STRIPS

Try swapping out carrots for sweet potatoes and cut the sugar! Adapted from That’s My Home: Cooking With Children.

**INGREDIENTS**
- 1 lb Carrots or sweet potatoes
- ¼ tsp Sugar
- 1 Tbsp Olive oil
- Pinch Salt & black pepper
- Pinch Rosemary

**DIRECTIONS**
1. Cut carrots in half cross-wise, then cut length-wise, then cut length-wise again.
2. Preheat oven to 425°F.
3. In a mixing bowl, combine the carrot sticks, oil, rosemary, salt and pepper. Stir until carrots are evenly coated.
4. Place carrot sticks in shallow pan lined with aluminum foil, spreading them out as much as possible so they are a single layer.
5. Bake for 20–25 minutes or until carrots are tender. Serve warm or at room temperature.

Serving size: 12 strips  
Total servings: 4  
Prep time: 30 minutes  
Price per serving: 40¢
QUICK CORN ON THE COB

Serving size: ½ ear of corn
Prep time: 5 minutes
Price per serving: 53¢

INGREDIENTS
Ears of corn
Spices: Black pepper, lemon pepper, chili powder, taco seasoning

DIRECTIONS
1. Place corn on a paper towel and cook in microwave with husks and silk intact. They will cook in their own natural moisture.
2. Turn ears over and rearrange after half the cooking time.
3. Remove and wrap in foil. Let stand at least 5 minutes to cool off. Remove husks and silk and cut into halves.
4. Serve and top with spices to taste!

Cooking Timetable
1 ear = 1½ minutes
2 ears = 3–4 minutes
3 ears = 5–6 minutes
4 ears = 7–8 minutes