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EAT THIS AS A SIDE DISH OR AN AFTERNOON SNACK FOR STRONG HEALTHY KIDS! IT MAKES A GREAT DIP FOR CHIPS!

INGREDIENTS:

 (15 OZ.) CAN BLACK BEANS
CUP TOMATOES, DICED
1/2 CUPS FROZEN CORN
FRESH JALAPEÑO, DICED SMALL (OPTIONAL)
1/3 CUP RED ONION, DICED
LIME, JUICED 1 TABLESPOON OF CILANTRO, CHOPPED 1 TEASPOON CHILI POWDER

PEPPER TO TASTE SALT TO TASTE

WIC TIP: THIS SALAD TASTES BEST WHEN IT CAN SIT IN THE FRIDGE FOR A FEW HOURS OR OVERNIGHT

PREPARATION:

1. DRAIN AND RINSE THE BEANS, THEN PLACE IN A MEDIUM SIZE BOWL.

- 2. MIX IN TOMATOES, CORN, JALAPEÑO, RED ONION AND CILANTRO.
- 3. ADD LIME JUICE, SALT, PEPPER AND CHILI POWDER AND STIR.
- 4. COVER AND PLACE IN THE FRIDGE.

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KIDS WILL ENJOY THESE TASTY POPS FOR DESSERT OR A SPECIAL AFTERNOON TREAT! SUPERHEROS NEED ENERGY!

INGREDIENTS:

- 1 CUP MILK
- 1 RIPE BANANA
- 4 TEASPOONS COCOA POWDER
- ¹/₂ TEASPOON VANILLA (OPTIONAL)
- 2 TEASPOONS HONEY

WIC TIP: NEVER FEED HONEY TO A CHILD UNDER ONE YEAR OF AGE. ALSO, IF YOU HAVE EXTRA MIX AFTER FILLING THE POPSICLE CONTAINERS, ADD SOME ICE AND BLEND IT INTO A SMOOTHIE.

PREPARATION:

- 1. COMBINE ALL INGREDIENTS IN A BLENDER AND MIX JUST UNTIL SMOOTH. DO NOT OVERMIX. OVERMIXING WILL CAUSE SEPARATION IN THE FREEZING PROCESS.
- 2. POUR MIXTURE INTO FREEZER POP CONTAINERS AND FREEZE FOR 4 HOURS OR UNTIL FIRM.

WIC TIP: NO POPSICLE MOLDS? NO PROBLEM! POUR THE MIXTURE INTO AN ICE CUBE TRAY COVERED WITH FOIL AND INSERT POPSICLE STICKS, INSTEAD.

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THESE MINI MUFFINS ARE A GREAT GRAB-AND-GO BREAKFAST FOR BUSY MORNINGS. THESE WILL KEEP SUPERHERO TUMMIES FULL FOR A DAY AT SCHOOL OR PLAY!

INGREDIENTS:

1 ¹/₂ CUPS FLOUR ¹/₂ CUP QUICK OATS 1 TEASPOON BAKING POWDER 1 TEASPOON BAKING SODA

1/4 TEASPOON SALT

1 TEASPOON CINNAMON

2 RIPE BANANAS ³/₄ CUP BROWN SUGAR 2 EGGS ¹/₄ CUP YOGURT (PLAIN OR VANILLA) COOKING SPRAY

WIC TIP: NO RIPE BANANAS? USE THREE 4 OZ. JARS OF BANANA BABY FOOD, INSTEAD!

PREPARATION:

- 1. PREHEAT OVEN TO 350 DEGREES.
- 2. IN A LARGE MIXING BOWL, COMBINE FLOUR, QUICK OATS, BAKING POWDER, BAKING SODA, SALT AND CINNAMON. SET ASIDE.
- 3. IN A SEPARATE BOWL, MASH PEELED BANANA WELL.
- 4. ADD BROWN SUGAR, EGGS AND YOGURT TO MASHED BANANA AND MIX UNTIL SMOOTH.
- 5. ADD BANANA MIXTURE INTO THE FLOUR MIXTURE AND STIR JUST UNTIL COMBINED.
- 6. SPRAY A MINI MUFFIN TIN WITH COOKING SPRAY AND FILL.
- 7. BAKE MINI MUFFINS FOR 13-15 MINUTES OR REGULAR MUFFINS FOR 20-25 MINUTES, UNTIL TOPS TURN GOLDEN BROWN.
- 8. ENJOY MUFFINS PLAIN OR WITH A THIN LAYER OF PEANUT BUTTER.

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MAKE SMOOTHIES FOR

EVERY COLOR OF

THE RAINBOW!

INGREDIENTS:

1 BANANA

2 CUPS FROZEN STRAWBERRIES (WITHOUT ADDED SUGAR)

³/₄ Cup Milk 8 Ounces Low-Fat Vanilla Yogurt WIC TIPS: YOU CAN USE ANY FRUIT - TRY MANGOES, PEACHES OR BLUEBERRIES! IF USING ALL FRESH FRUIT, TRY BLENDING IN ICE CUBES TO THICKEN IT UP. YOU CAN ALSO USE 100% FRUIT JUICE OR SOY MILK INSTEAD OF MILK, OR EVEN SILKEN TOFU INSTEAD OF YOGURT!

PREPARATION:

ROCKIN

RAINBOW

FUEL

- 1. COMBINE ALL INGREDIENTS IN A BLENDER AND PROCESS UNTIL SMOOTH.
- 2. POUR INTO GLASSES AND ENJOY!

GREEN SMOOTHIE - ADD A COUPLE HANDFULS OF SPINACH TO THE BLENDER.

BLUE SMOOTHIE - USE BLUEBERRIES INSTEAD OF STRAWBERRIES, OR HALF STRAWBERRIES AND HALF BLUEBERRIES.

YELLOW SMOOTHIE - INSTEAD OF STRAWBERRIES, USE PEACHES, MANGOES AND OTHER YELLOW OR ORANGE FRUIT.



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