

Top toasted English muffins with strawberry cream cheese spread, sliced fresh strawberries, and Blueberry Chex™ Cereal to make fun fruit pizzas.



Fruit Pizza English Muffin

Prep Time  25 min

Start to Finish  25 min

Servings  6 two muffin halves each

INGREDIENTS

- 6 whole-grain English muffins, split
- 3/4 cup strawberry cream cheese spread (from 7.5-oz container)
- 1 1/2 cups sliced fresh strawberries
- 2 cups Blueberry Chex™ Cereal

DIRECTIONS

1. Toast English muffins as desired.
2. Spread 1 tablespoon cream cheese spread on each muffin half. Top with 2 tablespoons strawberries and 2 heaping tablespoonfuls cereal.
3. Serve with 1/4 cup of strawberries on the side.
 - Swap out strawberries for sliced bananas.
 - For a new berry flavor twist, try blueberry cream cheese spread instead of strawberry cream cheese spread.
 - Try topping English muffins with Cinnamon Chex™ Cereal instead of Blueberry Chex™ Cereal.

Crediting:

Grains: 2 oz eq.

Fruit: 1/2 cup

Serving Size: 2 Muffin Halves



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Orange Yogurt Sippers

Prep Time  5 min

Start to Finish  5 min

Servings  1

INGREDIENTS

- 1 container (6oz) Yoplait™ Original yogurt orange crème
- 2 tablespoons orange juice
- 1 orange slice, if desired

DIRECTIONS

1. Have child eat about a tablespoon of yogurt out of yogurt container. Stir orange juice into yogurt with fork until smooth. Garnish with orange slice. Add a straw, and enjoy from yogurt container.

Crediting:

Meat/Meat Alternate: 1/2 oz for 3-5 year olds
Serving Size: 1- 6 oz. container yogurt



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Georgian Cheesy Egg Boats

Prep Time  46 min

Start to Finish  62 min

Servings  22

INGREDIENTS

- 3 Large Eggs
- 3 1/2 cups Gouda Cheese, Shredded
- 2 1/4 cups Feta Cheese, Crumbled
- 3/4 cup Ricotta Cheese
- 1/3 cup Butter, Softened
- 12 Pillsbury™ Flaky Layers Buttermilk Biscuits
- 12 Egg Yolks

Bake: **Temp:** **Time:**
Convection Oven: 325°F 5-7 minutes
Standard Oven: 375° F 15-17 minutes

Crediting:

Meat/ Meat Alternative: 1 oz
 Grain: 2 oz eq.
 Serving Size: 1 Boat

DIRECTIONS

FILLING

1. Whisk 1 egg in small bowl for egg wash; refrigerate.
2. Combine gouda, eta, ricotta, butter and 2 whole eggs in mixing bowl; refrigerate until needed.

ASSEMBLY

1. Thaw biscuit pucks for 30 minutes at room temperature, or overnight in the refrigerator.
2. Roll biscuit pucks on floured surface into 11- inch by 7.5 inch oval; deposit 3 oz (#10 scoop) filling into each center.
3. Spread filling evenly, leave a 1/2-inch boarder, wet edges of dough with water.
4. Bring side edges of dough up; slightly covering filling; pinch ends together to create points that look like a boat shape.
5. Brush outside of dough with egg wash.
6. Bake as directed below, adding egg yolk as noted; serve warm.

Note:

Rotate pans baked in convection oven one-half turn (180°) after a minute of baking. Add egg yolk to center filling and bake for an additional (10-11 minutes)



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Cheerios™ Banana Quesadillas

Prep Time  10 min

Start to Finish  10 min

Servings  2

INGREDIENTS

- 2 Whole- Wheat Flour Tortillas (8-9 inch)
- 2 tablespoons peanut butter
- 1/2 cup Cheerios™ Cereal
- 2 medium bananas, thinly sliced (1 cup)
- 2 teaspoons honey

DIRECTIONS

1. Over each tortilla, spread 1 tablespoon peanut butter. Over half of each peanut butter-topped tortilla, sprinkle 1/4 cup of the cereal. Arrange 1 sliced banana over cereal and drizzle with 1 teaspoon honey.
2. Fold tortillas over filling, then cut each in half, making 4 triangles.

Crediting:

Grain: 1/2 oz eq.

Meat/ Meat Alternate: 1/2 oz eq.

Serving Size: 1 Quesadilla



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