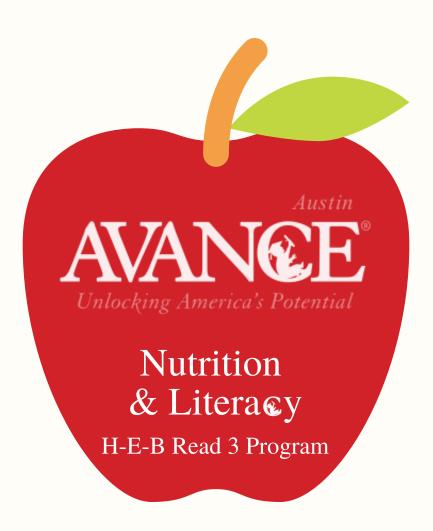
Recipes

austin.avance.org



OUR MISSION:

AVANCE increases economic mobility and well-being by delivering education and support services to under-served families with young children using a multi-generation, family engagement approach.







Apple Turkey Wraps

YOU WILL NEED:

I pkg. H-E-B Whole Wheat Tortillas

I pkg. H-E-B Cream Cheese

ı pkg. H-E-B Turkey Lunch Meat

(Optional: Smoked Peppered flavor)

ı bag H-E-B Baby Spinach leaves

2 Green Apples

DIRECTIONS:

Heat Tortilla in microwave to warm (Optional: Can be served cold).

Cut apple into about 8-10 slices.

Spread 1-2 Tablespoons of cream cheese onto tortilla.

Place I slice of turkey, 5 spinach leaves, and 3 slices of apple onto tortilla with cream cheese.

Roll up and enjoy!



NUTRITION FACTS

Total Calories: 150

Total Fat: 2.5 g.

Saturated Fat: 1 g.

Cholesterol: 10 mp.

Sodium: 500 mg.

Total Carbohydrates: 23 g.

Dietary Fiber: 4 g.

Sugars: 5 g.

Protein: 10 g.





Easy Trail Mix

YOU WILL NEED:

I cup H-E-B cereal - any flavor
(Oats & More with Honey adds a sweet and crunchy mix)
I cup H-E-B raisins
I cup H-E-B Nuts - any variety
(Roasted Almonds, Unsalted Sunflower Kernels, & Lightly Salted Peanuts add a great taste)
2 cups Marshmallows

DIRECTIONS:

Mix all ingredients in a large bowl, portion out to 1/4 cup portions and Enjoy!



SERVING SIZE

Makes: 8 Adult Servings (1/2 cup each)







NUTRITIOUS SUMMER SNACK Melon y Calabacita Pico de Gallo

YOU WILL NEED:

2 cups cantaloupe, diced

I cut calabacita, diced

I/2 cup red bell pepper, diced

I/4 cup poblano & onion, diced

I/4 cup cilantro, chopped

2 limes, juiced

H-E-B Unsalted Tortilla Chips

DIRECTIONS:

Dice all the produce into small pieces and chop cilantro.

Combine in a medium bowl with lime juice and salt to season.

For best flavor, chill for 2 hours.

Serve with H-E-B Unsalted Tortilla Chips or with any dish to add flavor and mild spice and Enjoy!



SERVING SIZE & SHOPPING TIPS

Makes: 8 Adult Servings (1/2 cup each)

Fresh produce in season provides the best flavor and will cost less.





Chewy Chocolate Chip Cookies

YOU WILL NEED:

I 1/2 cups H-E-B Baker's Scoop Whole
Wheat Baking Mix Flour
I tsp Hill Country Fare Baking Powder
I/3 cup H-E-B Canola Oil
I cup H-E-B Brown Sugar, Packed
I/2 cup H-E-B Real Egg Whites
I/2 cup Hill Country Fare Quick Oatmeal
I/2 cup Hill Country Fare Semi Sweet
Chocolate Chips

DIRECTIONS:

Heat Oven to 350 degrees. Line 4 cookie baking sheets with H-E-B Parchment Paper and set aside.

Grind oats in a blender or food processor. Transfer to a medium bowl and stir in flour, baking soda and set aside.

Whip canola oil and brown sugar using an electric mixer on high speed for 2 minutes.

Beat in eggs, on medium speed (about 1 min).

Drop dough by rounded teaspoons onto an ungreased cookie sheet. Decorate each cookie with 3 semi sweet chocolate chip cookies.

Bake for at least 15 mins and enjoy!



PREP/BAKE TIME

Prep Time: 15 mins

Bake Time: 15 mins (For a crispier cookie, bake 4 additional mins.)

Makes: About 1-2 dozen, depending on size of dough.





Aguas Frescas with Frozen Berries

YOU WILL NEED:

I bag (16 oz) H-E-B Mango, Papaya, &
Strawberry Frozen Fruit
I bottle (33.8 oz ea) Plain Sparkling Water
I bottle (32 oz) Unsweetened Pineapple Juice
I/4 cup Fresh Mint Leaves
2 Limes, Thinly Sliced
4 cups Ice Cubes
Drinking cups
Large Punch Bowl

DIRECTIONS:

Combine all ingredients in a large punch bowl and stir.

Pour into a cup and enjoy!

DID YOU KNOW?

Aguas Frescas is a traditional drink made with fruits, sugar, and water. Sometimes flowers and spices are used as well.



SERVING SIZE

Makes:

8 Adult Servings

(Adult Servings: 1 cup ea, and Child Servings: 1/2 cup ea)