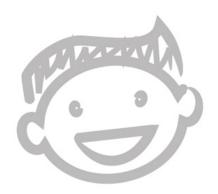


APPLE RING TOSS MADE WITH GOLDFISH WHOLE GRAIN CHEDDAR



Total Time **60 MIN.**

Difficulty **EASY**

Yields 24

Servina & Size

24 SERVINGS (SEE RECIPE FOR PORTION INSTRUCTIONS

A complete reimbursable after school snack featuring sliced apple rings topped with sunflower seed butter and Goldfish® Whole Grain Cheddar.

INGREDIENTS		WEIGHT	MEASURE	
Granny Smith apple, large (3-1/4" diameter), peeled			12	ea.
sunflower seed butter, commodity		24 oz.	11/2	cups
Goldfish	Pepperidge Farm® Goldfish® Baked with Whole Grain Cheddar, 0.75 oz pouch		24	ea.
orange juice, 4 oz container			24	ea.

INSTRUCTIONS

PREPARE THE APPLES:

- 1. Wash and core the apples.
- 2. Turn each apple on its side, and slice each into 6 slices.
- 3. Spread 1 tsp of sunflower seed butter on each slice.

SERVE:

- 4. For each serving, provide 3 topped apple slices and 1 pouch of Goldfish® Whole Grain Cheddar for topping.
- 5. For a complete reimbursable after school snack, offer each serving with a 4 oz. container of orange juice.

Nutrition Facts 24 SERVINGS (SEE RECIPE Serving Size FOR PORTION INSTRUCTIONS **Amount Per Serving** Calories 347 % Daily Value Total Fat 14.1g 22% Saturated Fat 1.8g 9% Cholesterol 5mg 2% Sodium 296mg 12% **Total Carbohydrate** 16% 48.8g **Dietary Fiber** 4.3g 17% 13% Protein 6.6g Vitamin A 0% Vitamin C 48% Calcium 4% Iron 10%



Refer to recipe photo as a guide for recipe assembly.

Display recipe photo in the serving are to inspire students to top their apple rings with Goldfish® Whole Grain Cheddar...