



The following ingredients are WIC approved foods.

black beans

black-eyed peas

• tomatoes

tomatoes

• green bell pepper

• red bell pepper

jalapeno

white onion

green onions

Smart Snacking Tip:

Serve water with snacks. If milk or juice is available, children are likely to fill up on the drink instead of eating the snack.





1 can shoe peg corn (drained)
1 can black beans (rinsed)
1 can black-eyed peas (rinsed)
1 can diced tomatoes (or fresh)
1 green bell pepper
1 red bell pepper
1 jalapeño
½ white onion
1 bunch green onions
Fresh cilantro
Italian Dressing

Instructions

- Drain corn and rinse beans and peas. Combine in a bowl.
- 2. Dice a whole tomato or drain a can of diced tomatoes. Add to the bowl.
- 3. Dice peppers, jalapeño, onions and cilantro. Combine with rest of ingredients.
- 4. Add ½ cup Italian Dressing and mix well.



Peanut Butter Breakfast BITES

The following ingredients are WIC approved foods.

- Cheerios
- peanut butter

Smart Snacking Tip:

Small children need 3 meals and at least 2 snacks per day. Try to serve snacks that include both protein and fiber.



Ingredients

5-6 cups Cheerios

1 cup crunchy peanut butter ½ cup honey

1 teaspoon vanilla

Instructions

- Pour 5-6 cups of Cheerios into a bowl.
 Set aside.
- 2. In a separate bowl, add 1 cup crunchy peanut butter. Microwave for 40 seconds.
- 3. Add ½ cup honey. Stir and microwave for 30 seconds.
- 4. Add 1 teaspoon vanilla. Mix thoroughly.
- 5. Combine peanut butter mixture with Cheerios.
- 6. Place small clumps of cheerios onto a cookie sheet or in muffin liners. Let sit for 3 hours.
- 7. Eat and enjoy!

Chocolate Chip Peanut Butter SNAP RECIPE

FROZEN YOGURT

The following ingredients are WIC approved foods.

- bananas
- Greek yogurt
- peanut butter

Smart Snacking Tip:

Turn off the TV during snack time. Snacking while watching TV leads to mindless munching.





Chocolate Chip Peanut Butter FROZEN YOGURT

Ingredients

3 bananas, frozen, sliced
1 cup Greek yogurt
1 cup peanut butter
½ cup mini dark chocolate chips

Instructions

- Combine all ingredients except the chocolate chips into a food processor or high-speed blender, process until consistent color and completely smooth.
- 2. Pour into a pan. Mix into dark chocolate chips and smooth into an even layer.
- 3. Freeze 2 hours, or until frozen but still a little soft for scooping. (If freezing overnight, cover with a lid or plastic wrap, but let it sit out at room temperature for about 5-10 minutes before scooping).
- 4. Scoop into a bowl and top with your favorite toppings.

SNACKS

For more information call **1-888-655-2942** or go to our website at Oklahoma.gov/health/wic







The U.S. Department of Agriculture (USDA) is an equal opportunity provider. This publication was issued by the Oklahoma State Department of Health (OSDH), an equal opportunity employer and provider. A digital file has been deposited with the Publications Clearinghouse of the Oklahoma Department of Libraries in compliance with section 3-114 of Title 65 of the Oklahoma Statutes and is available for download at documents.ok.gov | Issued June 2022