FAST FOOD



HURRY UP BAKED APPLES

Yields: 4 servings, 1 apple half

INGREDIENTS

- 2 medium-size tart apples (Granny Smith, Braeburn, Cortland, Jonathan, Fuji)
- 1 teaspoon white or brown packed sugar
- 1/4 teaspoon ground cinnamon
- 2 tablespoons oatmeal
- 2 tablespoons (total) raisins, sweetened dried cranberries, chopped walnuts or other nuts
- 1 (6-ounce) container low-fat vanilla yogurt

INSTRUCTIONS

- 1. Cut apples in half lengthwise. Use spoon to remove cores and hollow out a space 1 inch or more deep. Arrange apple halves, cut sides up, in microwavable dish. Cut thin slices off bottoms to keep from tipping.
- 2. Combine sugar, cinnamon, oatmeal, raisins, and nuts. Fill each apple half.
- Cover with plastic wrap. Fold back one edge ¼ inch to vent steam.
- 4. Microwave 3 to 3 ½ minutes, or until apples can be cut easily. Take from microwave. Let sit a few minutes.
- 5. Spoon yogurt over the top.

COOKING TIPS

- Great as a dessert, snack, or for breakfast.
- Storage tip for raw apples:
 They keep best in a plastic bag in the refrigerator.

Nutrition Facts

Serving Size 1/2 Prepared Apple Servings Per Container 4

Amount Per Serving	l .	
Calories 120	Calories from Fat 20	
	% Daily Value*	
Total Fat 2g	3%	
Saturated Fat	0g 0 %	
Trans Fat 0g		
Cholesterol 5m	g 2 %	
Sodium 30mg	1%	
Total Carbohydrate 26g		
Dietary Fiber	3g 12 %	
Sugars 20g		
Protein 2g		
Vitamin A 2%	Vitamin C 8%	
VILAIIIIII A 270	VILAIIIIII C 070	
Calcium 6%	• Iron 2%	

PIZZA BOAT

Yields: 4 servings

INGREDIENTS

- 4 hot dog buns or English muffins
- ½ cup pizza sauce
- 5 to 6 ounces sliced cooked ham, beef, turkey, or Canadian
- 1 cup vegetables, such as fresh or canned mushrooms, sliced or chopped onions, sliced or chopped peppers, and/or drained crushed pineapple
- ¾ cup shredded cheese

INSTRUCTIONS

- Heat oven to 450°F.
- 2. Cover baking sheet with foil, if desired. Open buns or split muffins and lay cut-side up on baking sheet. Toast for a few minutes in the oven until tops are golden.
- 3. Spread about a tablespoon of sauce on each half of bun or muffin.
- 4. Layer meat and vegetables or pineapple.
- 5. Sprinkle cheese on top.
- Bake for about 10 minutes or until heated through and cheese starts to bubble.
- For less sodium, omit canned mushrooms and/or use sliced roasted beef, pork, or chicken.

TIPS

 To get more vegetables, increase to two cups of vegetables and do not use the meat.

Nutrition Facts

Serving Size 1 Pizza Boat Servings Per Container 4

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Amount Per Serving	l
Calories 250	Calories from Fat 60
	% Daily Value*
Total Fat 7g	11%
Saturated Fat	: 3g 15 %
Trans Fat 0g	
Cholesterol 25	mg 8 %
Sodium 720mg	30%
Total Carbohyo	Irate 29g 10%
Dietary Fiber	2g 8 %
Sugars 5g	
Protein 16g	
Vitamin A 8%	 Vitamin C 35%
Calcium 25%	 Iron 10%

IOWA STATE UNIVERSITY

Extension and Outreach

This material was funded by USDA's Supplemental Nutrition Assistance Program—SNAP-Ed, Expanded Food and Nutrition Education Program, and Iowa State University Extension and Outreach.

The Supplemental Nutrition Assistance Program, known in lowa as Food Assistance, provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, contact your local Department of Human Services or go to www.dhs.state.ia.us.

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FAST FOOD



MY FAST FOOD MEAL

MENU ITEM	GRAMS FAT	CALORIES
A DIFFERENT CHOICE	•	
MENU ITEM	GRAMS FAT	<u>CALORIES</u>

IOWA STATE UNIVERSITY Extension and Outreach

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