Eat Smart • Move More

Bugs on a Log

Prep Time: 5 minutes **Total Time:** 5 minutes







Ingredients

1 celery stalk, cut into chunks 1 tablespoon peanut butter 1 tablespoon raisins

Serving size	1 serving (65.06g)
Amount per serving Calories	130
9	Daily Value
Total Fat 8g	10%
Saturated Fat 1.5g	8%
<i>Trans</i> Fat 0g	
Cholesterol Omg	0%
Sodium 100mg	4%
Total Carbohydrate 12g	4%
Dietary Fiber 2g	7%
Total Sugars 8g	
Includes g of Added Sugars	
Protein 4g	
Vitamin D 0mcg	0%
Calcium 28mg	2%
Iron 1mg	2%
Potassium 261 mg	6%

diet. 2,000 calories a day is used for general

nutrition advice.

Nutrition Facts

Directions

- Lay celery on cutting board and spread peanut butter evenly onto the center of the celery.
- Scatter the raisins on top.

Quick Tips

- You can use apple slices as the "log," peanuts or dried cranberries as the "bugs," and low-fat cream cheese or hummus in place of the peanut butter.
- Always wash vegetables before cutting.

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(Recipe adapted from National Network for Childcare, as listed at: https://whatscooking.fns.usda.gov.)