

CREATE A RECIPE WITH POTTER THE OTTER!

It's time for a healthy eating party, so turn up the beet! We think that simple recipes are a jumping off point for learning to cook while focusing on what's important: delicious fruits and vegetables that keep you healthy and happy. This is the foundation of our Potter the Otter: A Healthy Adventure exhibition, made possible by the generosity of FIRST 5 Santa Clara County.

So we issue you a challenge: to come up with a 7-ingredient recipe featuring your favorite foods to try out with friends and family. Check out a few of our favorite recipes, then make up your own on the second page. Whatever you come up with, we guarantee it'll be a big dill!



PICO DE GALLO

WHAT'S YOUR RECIPE CALLED?

WRITE OR DRAW YOUR 7 (OR LESS!) INGREDIENTS

4 large fresh tomatoes, chopped finely

1 small white onion, chopped finely 1-2 finely chopped jalapeños add to taste

1 lime, or ¼ cup lime juice

1 tsp salt, or to taste 1 bunch fresh cilantro, chopped finely

Tortilla Chips!

HOW DO YOU MAKE IT?

- 1. Prep all of your ingredients.
- 2. Mix everything (except the chips, of course) in a bowl.
- 3. Taste it! Is there enough salt? Does it need more lime? Adjust accordingly.
- 4. Let the pico de gallo marinate in the fridge for
- 10-15 minutes to intensify the flavors.
- 5. Eat with tortilla chips and enjoy!

FROZEN YOGURT BITES

WHAT'S YOUR RECIPE CALLED?

WRITE OR DRAW YOUR 7 (OR LESS!) INGREDIENTS

3 very ripe bananas 1 cup nonfat greek yogurt 2 tsp of peanut butter or sunflower seed butter

1 tsp honey (optional)

Low-sugar granola (optional for topping)

Cacao nibs (optional, for topping)

HOW DO YOU MAKE IT?

- 1. Peel and mash 2 of your bananas in a large bowl.
- 2. Add the yogurt and the peanut butter or sunflower seed butter and honey to the bananas and mix well.
- 3. Spoon the yogurt mixture into a lined muffin tin, filling each cup about 3/4 of the way.
- 4. Slice up the 3rd banana and top each yogurt bite with sliced bananas and any additional toppings.
- 5. Freeze yogurt bites until solid, then eat and enjoy!

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