

Cottage Cheese and Fruit Bowls

Add more meat alternates to your menu with this trendy cottage cheese recipe. It provides the perfect blend of sweet and tart.

Ages: 6–18 years Makes: 6 servings Prep time: 15 minutes Cook time: 0 minutes

the INGREDIENTS

1 cup kiwi, fresh, peeled, ¼" sliced (gently wash kiwi under running water before cutting/peeling)

1 **cup** blueberries, fresh, whole (gently wash blueberries under running water)

1 **cup** strawberries, fresh, ¼" sliced (gently wash strawberries under running water before cutting)

1¹/₂ cup cottage cheese, low-fat, small curd

¼ cup + 2 Tbsp granola

the DIRECTIONS

- 1. Wash hands with soap and water for at least 20 seconds.
- 2. Place kiwi, blueberries, and strawberries in a small bowl. Toss to combine.
- **3.** Place ½ cup fruit in a bowl. Top with ¼ cup cottage cheese and 1 Tbsp granola.
- **4.** Serve 1 bowl. Serve immediately, or keep cold at 40 °F or lower.





the NUTRITION INFORMATION 1 Cottage Cheese and Fruit Bowl Nutrients Calories Amount 121		the CACFP CREDITING INFORMATION ½ cup fruit 1 oz eq meat alternate ¼ oz eq grains
Sodium Total Carbohydrate Dietary Fiber Total Sugars Includes Added Sugars Protein	224 mg 21 g 3 g 9 g N/A 7 g	 Contains milk (cottage cheese) and wheat (granola). Cereal must not contain more than 6 grams of total sugars per dry ounce.
Vitamin D Calcium Iron Potassium	N/A 73 mg 1 mg N/A	 For breakfast, you can credit the grains or meats/meat alternates in the recipe toward the reimbursable meal.
N/A = Data not available		 The symbol indicates the recipe is whole grain-rich.
<i>Source:</i> Team Nutrition CACFP Recipe Project	Easy	 Creditable grains contribution calculated using the Recipe Analysi Workbook, Method A.

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