



## Yield: 6 Servings | Serving Size: 1/2 cup Cost/Serving: \$0.41

#### Ingredients:

- 1 apple, diced
- 1 teaspoon lemon juice
- 1/2 cup celery, diced
- 1/2 cup grated carrot
- 1/2 cup raisins
- 1/2 cup (4 ounces) vanilla yogurt

### **Directions:**

- 1) Wash the apple and vegetables.
- 2) Collect, dice, grate, and measure all ingredients before starting to prepare the recipe.
- 3) Toss apples with lemon juice in a bowl.
- 4) Add celery, carrot, and raisins.
- 5) Stir yogurt into the rest of the ingredients.
- 6) Cover. Chill for at least 1 hour before serving to allow the flavors to mix together.
- 7) Refrigerate leftovers within 2 hours. Eat within 3 to 5 days.

**Be Creative!** Try adding 1/2 cup of chopped walnuts, almonds, or pecans to the salad.

This recipe and phot are used with the permission of Colorado State University Extension's Eating Smart Being Active program.

# **Nutrition Facts**

6 servings per container	
Serving size 1/	2 Cup (80g)
Amount Per Serving Calories	70
	% Daily Values*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 25mg	1%
Total Carbohydrate 18g	7%
Dietary Fiber 2g	7%
Total Sugars 12g	
Includes 0g Added Sugar	s 0%
Protein 1g	2%
Vitamin D 0mcg	0%
Calcium 37mg	2%
Iron Omg	0%
Potassium 202mg	4%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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