

TROPICAL WAKE-UP SMOOTHIE

½ cup frozen fruit (banana, pineapple, or peach)l cup yogurt (tropical flavor)¼ cup orange juice

- Mix all ingredients in a blender until smooth.

HULA BAGEL

1 bagel, sliced 1/3 cup ricotta cheese ¼ cup crushed pineapple, drained Dash of nutmeg

- Combine ricotta cheese, crushed pineapple, and nutmeg.

- Spread mixture on bagel slices.

BANANA ROLL-UP

½ banana

2 teaspoons natural-style peanut butter 1 teaspoon honey

1 tablespoon wheat grain

2 tablespoons nugget-type cereal

1 teaspoon allspice or pumpkin spice

- Spread peanut butter on banana until covered.
- Drizzle honey over banana and peanut butter.
- Mix wheat germ, nugget cereal, and allspice together.
- Roll the peanut butter covered banana in the wheat germ mix.

ABBA ZABBA

1 whole wheat tortilla

2 teaspoons peanut butter

2 tablespoons applesauce

1 tablespoon raisins

Dash of cinnamon

- Warm tortilla (optional).
- Spread remaining ingredients down the center of tortilla.
- Roll up tortilla.

TUNA SALAD PITA

½ large pita pocket bread 3-½ oz water-packed tuna (or one small can)

1/4 cup lettuce

Dash of celery seed

Dash of pepper

Dash of onion powder

- Line pita bread with lettuce.
- Mix spices with tuna.
- Stuff tuna mixture into pita.

Note: You can add mayonnaise, but this will take more time and add more calories.

PITA CHILI MELT

½ large whole wheat pita bread ½ cup canned pinto beans

2 tablespoons grated cheddar cheese

1 tablespoon diced green chili

- Put beans, cheese, and chili into pita bread.
- Microwave until cheese melts.

SUBMARINE CHEESE MELT

1 deli-style roll

2 table spoons light Italian dressing

1 oz American cheese

1 oz Swiss cheese

Green leaf lettuce, shredded

¼ tomato, sliced

- Open roll into an open-faced butterfly.
- Spread dressing.
- Add cheese on each part of the roll.
- Microwave until cheese starts to melt. While microwaving, chop lettuce and tomato.
- Add the lettuce and tomato to cheese melt.

Note: This is one of my favorites.



1 Minute Meals

MEXICAN PITA PIZZA

1 small whole wheat pita 2 tablespoons tomato sauce ¼ cup canned pinto beans, drained and mashed

1 oz mozzarella cheese, grated Dash oregano

- Spread tomato sauce on pit bread.
- Add pinto beans.
- Sprinkle with cheese.
- Top lightly with oregano.

PEANUT BUTTER BANANA SHAKE

1 cup milk

1 tablespoon chunky, natural-style peanut butter

1 teaspoon vanilla

1 frozen banana (best to freeze in thin slices)

- Using blender, blend the milk, frozen banana slices, and vanilla
- While blending, add peanut butter. Blend until smooth.

FIESTA BEAN BURRITO

½ cup vegetarian refried beans

1 tablespoon salsa

1 teaspoon chopped cilantro (optional)

1 whole wheat tortilla

- Spread beans over tortilla.
- Sprinkle on remaining ingredients.
- Heat in microwave until warm (approximately 40 seconds).
- Roll tortilla and mixture into a burrito.

COTTAGE RAISIN TOAST

1 slice raisin bread ¼ cup cottage cheese 1 teaspoon raisins (or 1 mini box) Dash of cinnamon

- Toast bread.
- Spread cottage cheese on bread.
- Sprinkle raisins and cinnamon.

STRAWBERRY YOGURT FRAPPE

7 frozen strawberries 1 cup strawberry yogurt ¼ cup milk (liquid) Dash of vanilla extract

- Mix all ingredients in a blender until smooth

QUICK PIZZA

1 whole wheat English muffin

1 oz grated or sliced mozzarella cheese

2 tablespoons tomato sauce

1 teaspoon Italian herbs

- Spread tomato sauce on both slices of English muffin.
- Sprinkle Italian herbs.
- Place cheese on bread.
- Microwave until cheese is melted.

ZIPPY TURKEY HOAGIE

1 deli-style roll

2 tablespoons light Italian dressing

1 slice deli turkey breast (about 1 oz)

1 oz cheese

Green leaf lettuce

- Spread light dressing on roll.
- Layer turkey and cheese.
- Add lettuce.

TORTILLA PINWHEELS

2 leaves green lettuce

2 thinly sliced pieces of deli-cut turkey ½ sliced tomato

1 whole wheat tortilla

- Place lettuce on tortilla.
- Add turkey for the next layer, followed by the sliced tomato.
- Roll up like a burrito.
- Insert 4 toothpicks to prevent from unrolling. Then slice into 4 pinwheels (each will have a toothpick).

Note: This elegant but simple recipe can also be used for quick appetizers.



