

Whole Grain Nutrition in Every Yummy Bite

Bagel Fruit Frenzy

Serves 4

- 4 Sara Lee® Soft & Smooth® Mini Bagels
- 1 small container of low-fat Cream Cheese
- 3-4 fresh Strawberries, hulled and sliced lengthwise
- 1 Banana, sliced into thin rounds
- 1 Kiwi, sliced into thin rounds
- 1 can Pineapple chunks, drained, slice chunks into thin slices
- 1 can Mandarin Oranges, drained
- 1 small Apple, sliced lengthwise into thin slices
- 1 small Pear, sliced lengthwise into thin slices

Slice all of your fruits into thin, even slices. Open mini bagels and spread each half with low-fat cream cheese.

Top each bagel half with 3-4 different types of fruit.



As a cool after-school activity let the kids make their own stacks. Have a plate of cream cheese bagels and bowls of sliced fruit available and let their imaginations run wild with all the combinations of fruit stacks they can make.



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Bun-ana Split

Serves 4

- 4 Sara Lee® Soft & Smooth® Hot Dog Buns
- 1 cup Peanut Butter
- 2 tablespoons Honey
- 2 Bananas, peeled and cut to fit length of hotdog buns
- ½ cup Raisins
- 2-3 Fresh Strawberries
- Optional: Add dried cranberries for a yummy change of taste.

In a small bowl mix together peanut butter and honey.

Spread a small amount of the peanut butter mixture on each side of the hot dog bun.

Slice each banana into 4 slices lengthwise.

Place 2 slices of banana on each hot dog bun.

Spread a thin layer of peanut butter on the banana slices.

Thinly slice strawberries lengthwise and place on the peanut butter topped bananas and top with raisins.





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Club Encore

Serves 4

- 4 Sara Lee® Soft & Smooth® Mini Buns
- ¼ pound thin sliced Smoked Ham
- ¼ pound thin sliced Sara Lee® Oven Roasted Turkey
- 4 slices Turkey Bacon, cooked according to package directions
- 2 tablespoons Low-Fat Mayonnaise, divided
- Lettuce, small bag of pre-shredded
- 2 Roma Tomatoes, sliced thinly lengthwise
- 4 slices low-fat American Cheese, cut in half
- Baked Chips



Cook turkey bacon according to package directions and cut each strip into 4 pieces.

Spread 2 teaspoons low-fat mayonnaise onto the bottom of each Soft & Smooth mini bun.

Layer with turkey bacon (2 pieces), ham, turkey, sliced tomato, shredded lettuce and low-fat American cheese repeat so that you end up with 2 layers per sandwich.

You can put a decorative toothpick through the sandwich to hold them together until ready to eat.

Serve with baked chips and fresh fruit salad. Pack these club sandwiches, a bag of baked chips and a favorite drink and you have a family fun picnic ready to eat while on the run.



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Turkey Swiss Pearfection

Serves 4

- 8 slices of Sara Lee® Soft & Smooth® bread
- ¼ pound sliced Sara Lee® Oven Roasted Turkey
- 1 Pear, thinly sliced lengthwise 8 slices (Anjou pears work well)
- 4 slices Low-Fat Swiss Cheese
- Honey Dijon Mustard
- Baked Potato Chips



Spread Honey Dijon Mustard onto 4 slices of bread.

Top with 2-3 slices of Sara Lee Turkey, 2 slices of pear (placed so

they cover the entire slice of bread), and a slice of Low-Fat Swiss Cheese.

Top with the remaining slices of Sara Lee sandwich bread.

Serve with Baked Chips.