Make meals and snacks delicious.

Did you know?

- Dairy is included in a healthy dietary pattern. According to the 2020-2025 Dietary Guidelines for Americans, dietary patterns established in childhood tend to continue into adulthood.¹
- Calcium and Vitamin D help to support strong bones.^{2,3}

Danima/s

smoothies and lowfat yogurt pouches are a great addition to meal and snack time.

Snack ideas

Danimals® smoothies and lowfat yogurt pouches include a good source of calcium and Vitamin D in each serving. These two nutrients, are underconsumed and considered nutrients of public health concern in the American diet, including during childhood.¹ Serving Danimals® at snack time can help increase dietary intake of these two nutrients of concern in children.¹

FROZEN YOGURT POPSICLE

- Make a delicious frozen yogurt pop by whisking together 1 Danimals® yogurt pouch* + ½ cup of milk.
- Feel free to add diced fruit to the mixture to add a little something extra.
- Pour the mixture evenly into popsicle molds and put in the freezer until frozen solid, at least 4 hours.

'Danimals® smoothies work well too! No additional milk needed, just pour directly into popsicle mold and freeze. This pop will be a little icier than the yogurt pops.

CHIA PUDDING

- Pour 1 Danimals® smoothie bottle into a cup and add 2-3 tsp of chia seeds.** Stir well until all the seeds are evenly mixed in. Cover and refrigerate for 15 minutes.
- After 15 minutes restir the mixture until all the seeds are evenly distributed again. Now refrigerate until chilled and set, at least 2 hours.
- Top with diced fruit, berries, nuts, or other topping-favorites and enjoy!

**Adjust based on personal preference for consistency and thickness

YOGURT DIP

Squeeze 1 Danimals® yogurt pouch into a dish, sprinkle with a little cinnamon or top with nut butters, granola, or other topping-favorites, and serve alongside a fruit skewer or sliced apples, peaches, or bananas for dipping.



Try serving Danimals® smoothies or lowfat yogurt pouches with kid-approved fruits and veggies at snack time!











Carrot and cucumber sticks



Sliced bell pepper



Steamed or boiled snap peas



Steamed broccoli florets



Sliced strawberries



Blueberries or raspberries







Banana

DEFEDENCES

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1. U.S. Department of Agriculture and U.S. Department of Health and Human Services. Dietary Guidelines for Americans, 2020-2025. 9th Edition. December 2020. Availal 2. Gropper SAS, Smith JL. Advanced Nutrition and Human Metabolism. Belmont, CA: Wadsworth Cengage Learning, 2013. 3. Institute of Medicine, Dietary reference intake Washington Dic National Academies Press. 2011.

Lunchbox ideas

Make lunchtime fun! Include a Danimals[®] smoothie or lowfat yogurt pouch along with any of the following kid-friendly lunchbox ideas.

Clever Lunchbox Tip

- Freeze Danimals® lowfat yogurt pouch overnight.
- Add to your lunchbox in the morning.
- It keeps items cool while it thaws in time for lunch.

CINNAMON RAISIN COOKIE SANDWICH

- Spread cream cheese on two slices of whole grain sandwich bread and top with a sprinkling of raisins and cinnamon.
- Close sandwich. Optional: use a large cookie cutter to press out a shape.
- Serve with apple slices and steamed snap peas.

SAY CHEESE (& CRACKERS)

- Start with whole grain crackers.
- Pair with cheese slices. Optional: create fun shapes with small cookie cutters.
- Serve with sliced bell pepper.
- Add a side of blueberries.

WRAP ATTACK

- Spread guacamole on a warmed, whole grain tortilla.
- Top with leftover chicken (shredded or sliced), shredded carrot, and salsa.
- Fold one side, tuck in ends, and continue rolling.
- Wrap in parchment (or waxed) paper and slice in half.
- Serve with raspberries.

YUMMY HUMMUS DIP

- Serve hummus with veggies like, baby carrots and cooled, steamed broccoli florets, crackers, bread, pretzels for dipping.
- Optional: add some fun by cutting cucumber slices with cutters.
- Include a side of strawberries.

POCKET SANDWICH

- Layer cut circles of turkey and cheese onto a whole wheat pita.
- Place cucumber slices on top. Optional: use cookie cutters to form fun shapes.
- Serve with sliced apples or blackberries.

Danima/s

Good Source of alcium & Vitamin D

9 Kid-Approved Flavors!

Transform Lunches

Use different size and shape cookie cutters to transform veggies, fruits and sandwiches into fun handheld treats!

Look for more Lunch and Snack Ideas on Danimals.com!