

CELERY SNAILS & CRUNCHY CATERPILLARS

RECIPE SOURCE: www.womansday.com/food-recipes/food-drinks/recipes/a55811/celery-snails-caterpillars-recipe

INGREDIENTS:

SNAILS

- Celery stalks
- Peanut butter or cream cheese, at room temperature
- Sliced apple
- Sliced orange
- Sliced kiwi
- Sliced cucumber
- Sliced tomato
- Cashews

CATERPILLARS

- Celery stalks
- Peanut butter or cream cheese, at room temperature
- Grapes
- Blueberries
- Grape tomatoes
- Candy eyes (or chopped raisins)
- Celery or radish cut into matchsticks

TIME: 10 minutes

SERVINGS: 4

DIRECTIONS:

Have your grown-up helper (GH) do the slicing, so you can concentrate on building the bugs!

CELERY SNAILS: Fill celery stalks with peanut butter or cream cheese. Top with an apple, orange, kiwi, cucumber or tomato slice for the shell and a cashew for the head. Use peanut butter or cream cheese to glue on candy eyes (found in the baking aisle of your grocery store). For a healthier alternative, use chopped raisins for the eyes.

CRUNCHY CATERPILLARS: Fill celery stalks with peanut butter or cream cheese and top with grapes, blueberries or grape tomatoes for the body and head. Use peanut butter or cream cheese to glue on candy eyes or chopped raisins. Use julienned celery or radish for the antennae.



JAX MAYORTHON
KIDS CLUB

coj.net/kidsclub