## 15-minute recipe

## **Chocolate Peanut Butter Parfaits**

Servings: 4

- 2 cups and 2 tablespoons skim milk 2 tablespoons peanut butter
- 1 cup fat-free whipped topping, thawed
- 3 ½-ounce package instant chocolate pudding mix
- Vanilla wafers or graham crackers, whole or crumbled (optional)
- 1. Wash hands and surfaces.
- 2. Add 2 tablespoons milk to peanut butter. Stir until blended, then stir in whipped topping and set aside.
- 3. Mix chocolate pudding with 2 cups of milk using package directions.

4. Divide the pudding into 4 small cups. Spoon the peanut butter mixture on top. Divide the rest of the pudding mix on top.

Top with wafer/ cracker crumbs or serve with wafers/crackers (optional).

- 5. Refrigerate until ready to serve.
- 6. Refrigerate leftovers immediately.

<b>Nutrition F</b>	acts
4 servings per container Serving size 1/2 cup (120g)	
Amount per serving Calories	190
%	Daily Value*
Total Fat 4.5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 520mg	23%
Total Carbohydrate 33g	12%
Dietary Fiber 1g	4%
Total Sugars 23g	
Includes 0g Added Sugar	s 0%
Protein 5g	
Vitamin D 1mcg	6%
Calcium 148mg	10%
Iron 0mg	0%
Potassium 233mg	4%

## Helpful Tips

• Make mealtime a family time — cook, eat and talk together.

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