## 15-minute recipe

## **Pumped Up Pudding**

Servings: 4

Rinse fresh fruits under running water.

¼ cup low-fat milk3-ounce package pudding mix (any flavor)2 cups plain low-fat yogurt1 cup fresh fruit pieces

- 1. Wash hands and surfaces.
- 2. Add milk to the pudding and stir until smooth. Add yogurt and stir.
- 3. Refrigerate until ready to serve over fruit pieces.
- 4. Refrigerate leftovers immediately.



| <b>Nutrition</b>  | Facts          |
|---|----------------|
| 4 servings per container<br>Serving size 3/4 cup (190g)   |                |
| Amount per serving<br>Calories  | 180            |
| q   | % Daily Value* |
| Total Fat 2g  | 3%             |
| Saturated Fat 1.5g  | 8%             |
| Trans Fat 0g  |                |
| Cholesterol 10mg  | 3%             |
| Sodium 410mg  | 18%            |
| Total Carbohydrate 33g  | 12%            |
| Dietary Fiber 1g  | 4%             |
| Total Sugars 29g  |                |
| Includes 0g Added Suga  | rs 0%          |
| Protein 7g  |                |
| Vitamin D 0mcg  | 0%             |
| Calcium 259mg   | 20%            |
| Iron 0mg  | 0%             |
| Potassium 349mg   | 8%             |
| *The % Daily Value tells you how much a nutrient in a<br>serving of food contributes to a daily diet. 2,000 calories a<br>day is used for general nutrition advice. |                |

## Helpful Tips

• Use your favorite fresh, local fruit. Go online to find a farmers market at: seasonalandsimple.info or other Missouri local foods at: showmefood.org

Funded in part by USDA SNAP. For more information, call MU Extension's Show Me Nutrition line at **1-888-515-0016**. Running out of money for food? Contact your local resource center or go online to **mydss.mo.gov/food-assistance**