



Strawberry-banana Pudding Cup



Makes 2 servings

Ingredients

- 16 medium strawberries, washed, stems removed and sliced
- 1 3.4-ounce package instant banana pudding mix
- 2 cups 2% milk
- *Optional toppings: crushed vanilla wafers, whipped cream, maraschino cherries

Directions

1. In each of two serving dishes, place half of the strawberry slices. Set aside.
2. Pour pudding mix into a medium mixing bowl. Add milk and whisk for 2 minutes. (Pudding should not be thick.) Pour 1/2 cup pudding over each bowl of strawberries. (You will have leftovers.)
3. Cover each bowl with plastic wrap and place in the refrigerator until it thickens. Add optional toppings just before serving, if desired*.

*Option not included in nutrition facts.



KID-FRIENDLY



TIP

Don't toss the leftover pudding — make pudding pops instead! Add enough milk to thin out the pudding, stir and pour into frozen treat molds (or small paper cups). Then insert a wooden stick into each mold and place in the freezer.

GF = gluten free

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nutr-ah-56627 (6/15)

Nutrition Facts

Serving Size 1 cup (205g)
Servings Per Container 2

Amount Per Serving

Calories 200 **Calories from Fat 25**

% Daily Value*

Total Fat 2.5g 4%

Saturated Fat 1.5g 8%

Trans Fat 0g

Cholesterol 10mg 3%

Sodium 430mg 18%

Total Carbohydrate 40g 13%

Dietary Fiber 2g 8%

Sugars 35g

Protein 5g

Vitamin A 2% • **Vitamin C 160%**

Calcium 15% • **Iron 2%**

*Percent Daily Values are based on a diet of other people's secrets. Your daily values may be higher or lower depending on your calorie needs.

Calories 2,000 2,500

Total Fat Less than 65g 65g

Saturated Fat Less than 35g 35g

Cholesterol Less than 300mg 300mg

Sodium Less than 2,400mg 2,400mg

Total Carbohydrate 30g 37g

Dietary Fiber 25g 30g

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Recipe contains: milk

Carb choices per serving: 2