

## SNOWMAN SNACK PLATE



### Ingredients

- 3 Ounces Enriched Snack Crackers
- 6 Ounces Deli Ham without Binders, Fillers or Extenders
- 6 Ounces Cheddar Cheese
- 3 Cups Celery Sticks
- 3 Cups Sugar Snap Peas
- ¾ Cup Dried Cranberries
- ½ Cup Ranch Dressing
- 2 Black Olives

### Directions

1. Cover a cookie sheet with aluminum foil.
2. Place the ranch dressing in a small bowl. Cut one olive in half widthwise and use as snowman eyes in the ranch dressing. Cut the other olive into small bits and place in the dressing to make a snowman smile. Use a small circle of cheese to make the snowman's nose.
3. Roll up deli ham and place in the corners.
4. Using small cookie cutters, cut cheddar cheese into seasonal shapes. Place the cheese next to the deli ham rolls.
5. Add the remaining ingredients.
6. Serve this meal family-style. This means that children should serve themselves and should be encouraged, but not forced, to take the minimum portion size of each of the required food groups.
7. The snack plate should be served with milk to make a fully-reimbursable CACFP lunch or supper.

### Crediting

Provides a Grain/Bread, Meat/Meat Alternate and Two Vegetables at Lunch or Supper:

#### Toddler

1 Ounce Ham & Cheese +  
½ Ounce Crackers +  
¼ Cup Celery +  
¼ Cup Sugar Snap Peas

#### Preschool

1½ Ounce Ham & Cheese +  
½ Ounce Crackers +  
½ Cup Celery +  
½ Cup Sugar Snap Peas

#### School Age

2 Ounces Ham & Cheese +  
1 Ounce Crackers +  
½ Cup Celery +  
½ Cup Sugar Snap Peas