

First, check off the items you already have at home.









1/2 cup shredded English cucumber



1/2 cup whole milk Greek yogurt



Pinch kosher salt



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28 baby carrots

ATTENTION KIDS: Always cook with a grownup!

If you can't find Greek yogurt, place I cup of whole or low fat regular yogurt in a strainer or colander lined with muslin or a paper towel, and set the colander over a bowl. Refrigerate for 2 hours and discard the liquid in the bowl. If using a regular cucumber, remove the seeds before shredding.



STEP 1: Whisk all the ingredients, except the baby carrots, together in a medium bowl until combined.

STEP 2: Serve immediately with the baby carrots, or cover and refrigerate for up to I day.



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Saturated Fat 0.5g

0		
Trans Fat 0g		
Cholesterol 5mg		2%
Sodium 140mg		6%
Total Carbohydrate 10g	10g	3%
Dietary Fiber 3g		12%
Sugars 6g		
Protein 2g		
Vitamin A 240% • \	Vitamin C 8%	%8 3
Calcium 8% • I	Iron 4%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	sed on a 2,0 e higher or eds:	000 calorie lower
Total Fat Less than	65g	80g
Fat	20g	25g
_	2,400mg	2,400mg
Total Carbohydrate Dietary Fiber	2500	375g
erol arbohydrat y Fiber	300mg 300 2,400mg 2,4 300g 378 25g 30g	300mg 2,400m 375g 30g

Nutrition