

# YOSUIT FACTS AND TIPS

Did you know

- Yogurt is an excellent source of calcium and potassium..
- Yogurt contains live and active cultures, or probiotics. Probiotics can help maintain a healthy digestive system.
- Yogurt makes a quick and easy breakfast, dessert or snack. It also makes a great dip or topping.



### -TASTY YOGURT TREATS

**GO NUTS** 

Top low-fat vanilla yogurt with a few crushed pecans and a sprinkle of cinnamon.

#### **CUCUMBER COMBO**

Mix diced cucumber with 1 cup low-fat plain yogurt, mint and a pinch of salt.

Spread on pita wedges.

#### HONEY FRUIT DIP

Mix fat-free yogurt with a dollop of honey for a sweet fruit dip.

# **Lactose Intolerant?**



# TRY YOGURT!

The cultures in yogurt help to break down the lactose, making it easier to digest.

## WHAT IS A SERVING SIZE



# OF YOGURT

8 OUNCES

## **YOGURT GREEK VS. TRADITIONAL**

- Greek yogurt is thicker because it is strained differently.
- Greek yogurt can pack up to double the protein.
- Any type of low-fat yogurt, Greek or traditional, fits into a healthy diet.

### FRUIT & PASTA TOSS

Servings: 4

8 ounces whole wheat spiral pasta, uncooked 1½ cups cubed cantaloupe (about ½ of cantaloupe) 1½ cups cubed pineapple (about ½ of cantaloupe)

1¼ cups strawberries, sliced1 cup halved seedless grapes1½ cups (12 ounces) low-fat vanilla yogurt



Cook pasta according to package instructions, drain and cool in refrgerator for 10 minutes.

While pasta is cooking, prepare fruit and place in large serving bowl. Once pasta has cooled, add to bowl. Gently mix yogurt into pasta mixture. Chill for 30 minutes in refigerator before serving.

This recipe and other dairy delicious recipes can be found at

MidwestDairy.com











