

## Berry Smoothies\*



### Ingredients

1/2 cup yogurt  
1/2 cup  
strawberries  
1/4 cup raspberries  
1/2 cup milk  
Honey (optional)

### Directions

Wash the berries and put all ingredients into a blender. Blend until smooth, adding more milk as needed to thin the smoothies. For an extra bit of sweetness, add a drizzle of honey to the smoothie as well. Divide into cups and serve.



*\*This recipe is Peter Rabbit approved!*

## Fruit Kebabs\*



### Ingredients

1 cup strawberries  
3/4 cup  
blueberries  
3 clementines  
1 apple

### Directions

Wash all the fruit and berries. Peel the clementines, quarter the strawberries, and chop the apple into bite-sized pieces. Arrange the fruits and berries onto mini wooden skewers or toothpicks. Arrange on a plate and serve.



*\*This recipe is Peter Rabbit approved!*

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## Veggies & Hummus Platter\*



### Ingredients

3 carrots  
1 cucumber  
1 red peppers  
1 cup of your  
favorite hummus

### Directions

Wash all the veggies. On a cutting board, chop the carrots into small sticks, slice the cucumber into circles, and cut the peppers into pieces. Arrange the veggies all together on a large platter with a bowl of hummus in the middle, or divide all onto several smaller platters for individual servings.



*\*This recipe is Peter Rabbit approved!*

## Twice Baked Mini Potatoes\*



### Ingredients

1 lb mini potatoes  
2 green onions,  
chopped  
1/4 cup + 2 Tbsp  
cheddar cheese  
1 Tbsp plain  
yogurt  
1/2 tsp sea salt  
Pepper  
Olive oil

### Directions

Preheat the oven to 425F and wash all your veggies well. Put the potatoes in a bowl and add a drizzle of olive oil and 1/2 tsp sea salt—stir. Put potatoes on a baking sheet and bake until easily pierced with a fork, about 20 mins. Let potatoes sit until cool enough to handle, then cut each in half, removing the inside with a spoon - leave the skins on the baking sheet and put all the cooked potato in a bowl. Stir in yogurt, green onions, 1/4 cup cheese, and pepper to taste. Use a spoon to refill the potato skins with the mixture, and top with 2 Tbsp cheddar cheese. Bake for about 20 mins and serve.



*\*This recipe is Peter Rabbit approved!*

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## Green Mac & Cheese\*



### Ingredients

Broccoli  
Peas  
Your favorite boxed  
mac & cheese

### Directions

Wash the peas and broccoli, and chop the broccoli into small bite-sized pieces. Begin to prepare your macaroni and cheese as normal, following the directions on the package. When boiling the pasta noodles, add the fresh broccoli and peas for the last 5 minutes. When pasta and veggies are cooked, drain as usual. Prepare the cheese sauce following the package directions and then add the macaroni and veggies. Stir to combine and serve.



*\*This recipe is Peter Rabbit approved!*

## Mini Carrot Cakes\*



### Ingredients

1 cup flour  
1/3 cup white sugar  
2/3 cup brown sugar  
1 tsp baking soda  
1/2 tsp baking powder  
1 tsp cinnamon  
1/4 tsp salt  
1 1/2 cups grated  
carrots (about 3  
medium carrots)  
1/2 cup vegetable oil  
2 eggs  
Your favorite cream  
cheese frosting

### Directions

Preheat the oven to 350F. In a medium bowl, combine flour, baking soda, baking powder, cinnamon, and salt. In a large bowl, combine the oil, both sugars, and eggs. Beat with a hand mixer until combined. Add the dry ingredients and shredded carrots and mix until just combined - do not overmix. Grease or line a 12 cavity muffin tin and divide the batter evenly. Bake 15-20 mins, or until a toothpick comes out clean. Let cool and top with your favorite cream cheese frosting.



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## Garden Fresh Berry Trifle\*



### Ingredients

1 cup strawberries  
1 cup blueberries  
1/4 cup sugar  
1 can whipped cream  
1 package ladyfingers

### Directions

Wash the all berries and chop the strawberries. Mix berries and sugar in a bowl. Cut the ladyfingers into smaller pieces, so that they'll fit into individual sized cups. Add a layer of ladyfingers, then a scoop of the mixed berries, and then a layer of whipped cream. Repeat these layers until the cups are full.



*\*This recipe is Peter Rabbit approved!*



### Ingredients

### Directions





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Ingredients

Directions



Ingredients

Directions



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