

Building Balanced Snacks

Try thinking of snacks as miniature versions of meals – including more than one food group and having a balance of protein, fat, and fiber-rich carbohydrate.

When built with balance in mind, snacks can help to keep us satisfied in between meals so we are less likely to overeat later. They can also be helpful if you do not get enough of something, such as vegetables and fruits, at your normal meals.

Formula for Balanced Snacks

Balanced Snack = Fiber-Rich Carbohydrate + Protein + Non-Starchy Vegetable

Fiber-Rich Carbohydrate	Protein	Non-Starchy Vegetable (½-1 cup)
• 1 apple	• ½-1 cup cottage cheese	• Beets
• 1 banana	• ½-1 cup Greek yogurt	Bell peppers
• 1 cup berries	• ½-1 cup edamame	• Broccoli
• 1 cup melon	• ½ cup hummus	• Carrots
• 1 cup cherries	• ½ cup beans or lentils	Cauliflower
• 1 cup grapes	• 1-2 hard-cooked eggs	• Celery
• 1 cup plain yogurt or ½ cup	• 1/8-1/4 cup nuts or seeds	• Cucumbers
sweetened yogurt	1-2 tablespoons nut or seed	• Edamame
• ¼-½ cup hummus	butter	Green beans
• ¼-½ cup beans or lentils	• 1-2 slices deli meat	• Jicama
 1-2 slices whole-grain bread 	• 1-2 strips jerky	 Radishes
• 1 (4- to 8-inch) whole-grain	• ½-1 can or pouch of tuna or	Salad greens
tortilla	salmon	 Tomatoes
 5-10 whole-grain crackers 	1-2 string cheese sticks	Zucchini
 3 cups popcorn 	• 1-2 slices cheese	