

Get Smart



Entertaining

When you're entertaining – or being entertained - it's so easy to check those good habits at the door. You look *Smart!* Why not act Smart, too? With a little creativity, your treats will be the talk of the town!



Fabulous fondue: Add apples, cauliflower and carrots to your cheese fondue basket, and pineapple, mango, and bananas to your chocolate fondue dipping platter.



Quirky quesadillas: For a new taste on this traditional dish, use different cheeses such as Brie or Gouda and add apples and pears



for a sweet twist. For a seasonal flavor, use mushrooms or pumpkins. These quick and easy finger foods are great for parties!



Issue an Apple Challenge: On the traditional cheese and fruit plate, offer samples from 3 or 4 different apple varieties and encourage guests to try each one.



Fire up the grill: After dinner, grill up peaches, pineapple or kiwi for a tasty fruit dessert.



Goodie bags: Prepare goodie bags of exotic dried fruit for guests to take home and try. Tie with a ribbon and small tag describing the fruit. These healthy goodie bags will be a lovely reminder of your event.

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