

FUSION

FITNESS STUDIO

NUTRITION PER SERVING:

CALORIES	35
PROTEIN	2 G
CARBOHYDRATE	3 G
TOTAL FAT	2 G

PREP TIME:	10 MINUTES
COOK TIME:	NONE

YIELD:	6 SERVINGS
SERVING SIZE:	2 TBSP OF MOUSSE WITH 1 CELERY STICK (5 PIECES)

INGREDIENTS:

¼ C	LOW-FAT WHIPPED CREAM CHEESE
¼ C	FAT-FREE PLAIN YOGURT
2 TBSP	SCALLIONS (GREEN ONIONS), RINSED AND CHOPPED
1 TBSP	LEMON JUICE
½ TSP	GROUND BLACK PEPPER
6	CELERY STICKS, RINSED, WITH ENDS CUT OFF
1 TBSP	CHOPPED WALNUTS



CELERY WITH CREAM CHEESE MOUSSE

THIS DELICIOUS AND LIGHT SNACK WILL PLEASE THE
YOUNG . . . AND YOUNG AT HEART

- 01** Combine cream cheese, yogurt, scallions, lemon juice, and pepper. Mix well with a wooden spoon.
- 02** Spread mixture evenly down the middle of each celery stick.
- 03** Cut each stick into 5 pieces. Top with chopped walnuts, and serve.

✓ Younger children can help mix the "mousse." Older children can make the recipe themselves.

