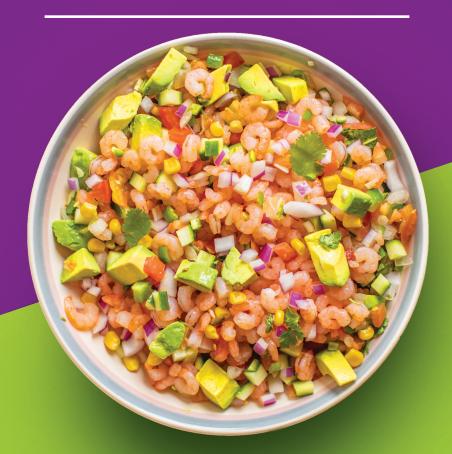
— MY FAVORITE FLAVOR IS—



Enjoy the simple flavors of these satisfying, healthy snacks.



CEVICHE

Don't be fooled, this recipe is very simple to make. Just combine all of these ingredients in a bowl, stir, and enjoy: ½ pound cooked small bay shrimp, 1 cup diced cucumber, ½ cup diced avocado, ½ cup chopped tomatoes, ¼ cup minced red onion, ¼ cup frozen corn, thawed, 3 tablespoons fresh lime juice, 3 tablespoons prepared taco sauce, and 1 serrano chili, seeds removed and finely chopped.



ZUCCHINI CHIPS

Preheat oven to 450°F. Wash and cut fresh zucchini into ¼ inch rounds. In a bowl, mix 2 tablespoons canola oil, 1 tablespoon lemon juice, ½ tablespoon Italian seasoning, and ¼ teaspoon each of salt and pepper, then coat your zucchini rounds in the mixture. Spread them out evenly on a baking sheet and bake for 20 minutes. Stir after the first 10 minutes of baking. Serve while they're hot.



EDAMAME BEANS

Edamame (young soybeans) are fun to pop open and yummy to eat. Buy them frozen and then boil or microwave them in minutes by following the directions on the back of the bag. Add a dash of salt and enjoy.



