Veggie variety



Solo veggie snack ideas

Vegetable platters

Serve a variety of cut-up vegetables on a platter for self-selection. Serve with dip.

Vegetable-based dip

Hummus, beetroot, salsa, and guacamole dips are great to pair with veggie platters or wholegrain crackers (see *Dips and Dippers*).



Baked beans

A great source of protein and fibre, serve with wholemeal bread dippers or toast.

Veggie lettuce cups/wraps

Add cucumber, carrot, tomato, capsicum, avocado to pre-made cups or wraps.

Sprinkle grated cheese or add some tzatziki.

Oven baked vegetables

Mix a medley of different coloured vegetables and bake in the oven. Serve as a tasty snack or with a main meal.

Corn cobs

A hit with kids and a great healthy snack.

Vegetable popsicles

Place a variety of chopped veggies in individual bowls. Let children assemble their own veggie snack by threading vegetable pieces onto a popsicle stick.

Illawarra Shoalhaven Local Health District, 2023.

Mix-it-in veggie snack ideas

Mini quiches with vegetables

Choose from a variety of vegetables. Mix and match to make veggies the hero of the dish. Try spinach, peas, leek, capsicum, pumpkin, mushroom, zucchini and tomatoes.

Veggie muffins/scones/pikelets

Use wholemeal flour to make tried and tested veggie favourites: pumpkin, spinach and cheese, zucchini, carrot, peas and corn.

Veggie fritters/patties

Zucchini as the hero ingredient is a winner. Try other veggies as the base: corn and peas, broccoli, cabbage and carrot, pumpkin, bubble and squeak, or mini falafels.

Veggie soup

Perfect on colder days - try pumpkin, pea and ham, chicken and corn, minestrone, mushroom, lentil, potato and leek flavours.

Rainbow veg toasties

Select from a range of grated/chopped veggies (e.g. zucchini, carrot, broccoli, capsicum). Add tomato, avocado and cheese. make on wholemeal bread.

Sushi/bread wraps filled with vegetables

Pick and mix with a variety of salad ingredients. You can also try using rolled-up bread (crusts removed) and add veggie filling.

Mini pizzas topped with veggies

Use wholemeal English muffins. Top with capsicums, tomatoes, corn and mushroom, or let children build their own.



