





Crispy and Spicy Snack Mix

Ingredients

Nonstick cooking spray

2 cups square whole-wheat cereal

1 cup unsalted pretzel twists

½ cup square reduced-fat cheese crackers

½ cup whole-wheat snack crackers

1 ½ tablespoons butter, melted

1 tablespoon ginger stir-fry sauce

1 teaspoon chili powder

1 teaspoon ground cumin

Directions

- 1. Heat oven to 250°F.
- 2. Spray baking sheet with nonstick cooking spray and set aside.
- 3. Combine cereal, pretzels, cheese crackers, and whole-wheat crackers in a bowl.
- 4. In a separate bowl, combine melted butter, ginger stir-fry sauce, chili powder, and cumin. Drizzle over cereal mixture, tossing to coat.
- 5. Spread mixture on a baking sheet.
- 6. Bake for 30 minutes or until crisp, stirring twice.

Note: Instead of baking, mixture can be microwaved in a microwave-safe baking dish for 6 minutes at 2-minute intervals. Stirring every 2 minutes.

Nutrition Facts

Serving Size 1 serving (51.35g) Servings Per Container 8

| Amount Per Serving | | |
|--------------------|---------------|-------------------|
| Calories 210 | Cal | ories from Fat 60 |
| | | % Daily Value |
| Total Fat 6g | | 9% |
| Saturated Fat | 2g | 10% |
| Trans Fat 0g | | |
| Cholesterol 5m | ng | 2% |
| Sodium 380mg | <i>i</i> 8 | 16% |
| Total Carbohyd | rate 3 | 32g 11 % |
| Dietary Fiber | 4g | 16% |
| Sugars 3g | | |
| Protein 5g | | |
| Vitamin A 4% | | Vitamin C 0% |
| Calcium 2% | • | Iron 30% |

* Percent Daily Values are based on a 2,000 calorie