

PRODUCE

- Bananas, 2
- Clementines, 4
- Celery stalk, 1

DELI

MEAT & SEAFOOD

GROCERY

- Cocoa powder, $\frac{1}{4}$ cup
- Chocolate sandwich cookies, 8
- Black or purple decorating gel, 1 tube
- Gummy worms, 4
- Pumpkin puree, 15 oz. can
- Molasses, $\frac{1}{4}$ cup
- Ground cinnamon, 2 tsp.
- Nutmeg, pinch
- Chocolate chips, $\frac{1}{4}$ cup
- Pepitas, $\frac{1}{4}$ cup

FROZEN & DAIRY

- Chobani Strawberry Zero Sugar Yogurt, 4 (5.3 oz.) cups
- Chobani Vanilla Zero Sugar Yogurt, 3 cups

BAKERY

YOGURT GHOST CUPS

Ingredients

- 4 (5.3 oz.) cups Chobani Strawberry Zero Sugar Yogurt
- ¼ cup cocoa powder, divided
- 8 chocolate sandwich cookies, crushed
- 2 bananas
- 1 tube black or purple decorative icing
- 4 gummy worms
- 4 clementine oranges
- 1 stalk celery



Directions

1. Open yogurt cups and stir 1 Tbsp. cocoa powder into each cup. Top with crushed cookies.
2. Peel bananas and cut in half cross-wise, then decorate a happy ghost with the decorative icing. Add a ghost to each yogurt cup and garnish with a gummy worm.
3. Peel clementines and remove as much white pith as possible. Cut small celery stalks so that they are slightly taller than each clementine. Insert a celery stalk into the center of each clementine.
4. Serve clementine pumpkins with yogurt ghost cups.

PUMPKIN PIE PARFAIT

Ingredients

- 3 cups Chobani Vanilla Zero Sugar Yogurt
- 1 (15 oz.) can pumpkin puree
- ¼ cup molasses, divided
- 2 tsp. ground cinnamon
- Pinch of nutmeg
- ¼ cup chocolate chips
- ¼ cup pepitas, lightly toasted



Directions

1. Place yogurt, pumpkin puree, 2 Tbsp. molasses, cinnamon and nutmeg into a large mixing bowl. Whisk together until smooth and well combined.
2. Transfer yogurt mixture to 4 small serving glasses or jars; refrigerate for at least 30 minutes to allow flavors to come together.
3. When ready to serve, top each glass with a drizzle of molasses, 1 Tbsp. chocolate chips and 1 Tbsp. pepitas.

- Measuring cups and spoons
- Spoons
- Cutting board
- Small knife
- Large mixing bowl
- Whisk
- Can opener
- Small glass cups
- Small pan

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