

Busy Hare's Bear Tracks

18 pieces

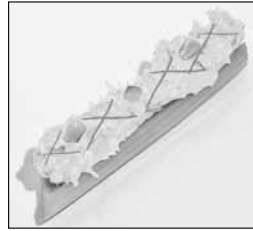
Ingredients:

- 4 ounces fat free cream cheese, softened
- 3 tablespoons salsa
- 4 celery ribs, cleaned and trimmed
- ¼ cup frozen corn kernels, thawed
- 1 carrot, peeled and finely shredded

Directions:

1. Remember to wash hands thoroughly.
2. Combine cream cheese and salsa in small mixing bowl. Chill.
3. Wash and pat dry celery ribs. Cut into 3-inch pieces.
4. Fill celery pieces with cream cheese mixture.
5. Top with corn kernels and shredded carrot. Enjoy!

Nutrition Facts: *One serving (2 pieces) provides 20 calories, 0mg total fat, 0mg cholesterol, 120mg sodium, 3g total carbohydrate, 30% Vitamin A*



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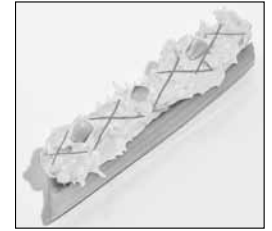
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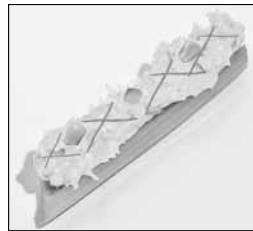
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