

Vegetable Bug Snacks

INGREDIENTS:

2-3 celery stalks, cut into various lengths for different bugs
1-2 mini cucumbers, halved lengthwise with seeds scooped out, cut into various lengths
1/2 cup vegan cream cheese
1/2 cup peanut butter or sunflower seed butter
10 cucumber slices
1 cup cherry and/or grape tomatoes (various colors)
1 bunch chives, cut into 1" lengths
5-7 black olives
10 whole cashews



Servings: 10 bugs



DIRECTIONS:

1. Chop black olives into small pieces and use those for the pupils. Pipe small dots of cream cheese onto a plate and top with black olive pupils. After assembling the bugs, place them in the freezer to chill for easier assembly later on.
2. Prepare vegetables. Refer to preparation photos for a visual guide showing the many ways you can prepare the ingredients.
3. Scoop seeds from mini cucumbers. Help your bugs stand upright by slicing a flat edge on the bottoms of mini cucumbers and celery sticks.
4. Fill celery stalks and/or mini cucumbers with cream cheese or peanut butter or sunflower seed butter, using a piping bag or spoon.

Snails: Start with a vegetable round for the shell. Stick chilled googly eyes onto the tomato or cashew "heads". Insert chives for antennae.

Caterpillars: Stick chilled googly eyes onto cherry tomato "heads". Add chive or apple antennae. Make the body with a line of cherry tomatoes.

Dragonflies and butterflies: Stick chilled googly eyes onto tomato "heads". Add chive or apple antennae. Use halved cucumber slices for wings. Use cherry tomatoes for the body.