Hacking your snacks
Planning for healthy snacks can help satisfy hunger in between meals and keep you moving towards your food group goals.

Build your own
Make your own trail mix with unsalted nuts and add-ins such as seeds, dried fruit, popcorn, or a sprinkle of chocolate chips.

Prep ahead
Portion snack foods into baggies or containers when you get home from the store so they’re ready to grab-n-go when you need them.

Make it a combo
Combine food groups for a satisfying snack—yogurt and berries, apple with peanut butter, whole-grain crackers with turkey and avocado.

Eat vibrant veggies
Spice up raw vegetables with dips. Try dipping bell peppers, carrots, or cucumbers in hummus, tzatziki, guacamole, or baba ganoush.

Snack on the go
Bring ready-to-eat snacks when you’re out. A banana, yogurt (in a cooler), or baby carrots are easy to bring along and healthy options.

List more tips

Based on the Dietary Guidelines for Americans
Go to ChooseMyPlate.gov for more information.