



belVita Morning Topper

Ingredients

Makes 1 serving

- 4 belVita Blueberry Breakfast Biscuits (1 pack)
- 1 Tbsp. raspberry jam
- 1 Tbsp. almond butter
- 1/8 tsp.chia seeds
- 1/2 cup fresh raspberries, divided
 - 1 cup plain nonfat Greek-style yogurt

Instructions

Top biscuits with jam, almond butter, chia seeds and half the berries. Serve the remaining berries with yogurt for a balanced breakfast.

For recipe pairings and a Toolkit of Resources for Professionals, visit **belVitaNutrition.com.**

Nutrition Information Per serving

550 calories

18g total fat 2g saturated fat

- 10mg cholesterol
- 340mg sodium
 - 69g carbohydrates
 - 9g dietary fiber
 - 34g total sugars, *includes:*19g added sugars
 33g protein
 - 2% DV vitamin A 20% DV vitamin C
 - 0% DV vitamin D 40% DV calcium
 - 10% DV iron
 - 15% DV potassium

Provides 19g of whole grains per serving

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belVita Breakfast Parfait

Ingredients Makes 1 serving

- 1/4 cup small strawberries, sliced, divided
- 1/4 cup blackberries, divided
 1 pkg. (1.76 oz.) belVita
 Blueberry Breakfast Biscuits
 (4 biscuits), coarsely chopped
- 1 container (5.3 oz.) plain nonfat Greek-style yogurt

Instructions

Reserve 1 EACH strawberry slice and blackberry. Place 1/3 of the biscuit pieces in parfait glass; top with layers of half EACH of the remaining berries and yogurt. Repeat layers. Cover with remaining

biscuit pieces. Garnish with reserved berries.

For recipe pairings and a Toolkit of Resources for Professionals, visit **belVitaNutrition.com.**

Nutrition Information Per serving

- 350 calories
- 9g total fat
- 1g saturated fat
- 10mg cholesterol
- 280mg sodium
 - 48g carbohydrates
 - 3g dietary fiber
 - 21g total sugars, *includes:* 11g added sugars
 - 19g protein
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 - 0% DV vitamin A
 - 35% DV vitamin C
 - 0% DV vitamin D
 - 15% DV calcium 15% DV iron
 - 8% DV potassium

Provides **18g of whole** grains per serving





Spicy Avocado belVita "Toasts" Ingredients **Nutrition Information** Makes 1 serving Per servina 4 belVita Golden Oat 440 calories Breakfast Biscuits (1 pack) 19g total fat 2 Tbsp. mashed fully ripe 6g saturated fat avocado 25mg cholesterol 1 oz. Cotija cheese, shaved 480mg sodium 61g carbohydrates into 8 pieces 5 small strawberries, sliced 6g dietary fiber (about 1/2 cup) 32g total sugars, includes: 1 Tbsp. spicy honey 27g added sugars 9g protein Instructions 4% DV vitamin A Spread biscuits with 45% DV vitamin C 0% DV vitamin D avocado. Top with cheese and strawberries. 15% DV calcium Drizzle with honey. 15% DV iron AS TE 8% DV potassium For recipe pairings and a Toolkit 19g of whole of Resources for Professionals. grains per belvita visit belVitaNutrition.com.

Latte with Creamy Mango belVita Breakfast Toppers

Ingredients Makes 1 serving

- 4 belVita Cinnamon Brown Sugar Breakfast Biscuits (1 pack)
- 4 tsp. whipped cream cheese spread
- 1/2 cup chopped fresh mangos
- 1 tsp. dulce de leche
- 3/4 cup fat-free milk
- 3/4 cup hot brewed strong coffee

Instructions

Spread biscuits with cream cheese spread; top with mangos. Drizzle with dulce de leche. Heat milk in small saucepan on low heat, stirring briskly and constantly with whisk. Remove from heat. Pour coffee into large mug; stir in milk. Serve with topped biscuits.

For recipe pairings and a Toolkit of Resources for Professionals, visit **belVitaNutrition.com.**

Nutrition Information

- 400 calories
- 13g total fat
- 3.5g saturated fat
- 15mg cholesterol
- 370mg sodium
 - 60g carbohydrates
 - 4g dietary fiber
 - 34g total sugars, *includes:*12g added sugars
 - 12g protein
 - -5 -----
 - 25% DV vitamin A
 - 35% DV vitamin C
 - 10% DV vitamin D 20% DV calcium
 - 10% DV iron
 - 15% DV potassium

Provides **19g of whole** grains per serving



Double Berry Smoothie

Ingredients

Makes 1 serving

- 4 belVita Blueberry Breakfast Biscuits (1 pack)
- 1/2 cup frozen unsweetened strawberries
- 1 container (6 oz.) plain low-fat yogurt
- 1 tsp. raw honey
- 1/2 tsp. orange zest

Instructions

Crumble 2 biscuits coarsely; place in blender container. Reserve remaining biscuits for later use. Add remaining ingredients to blender; blend, using pulsing action, until smooth. Serve immediately with the reserved biscuits.

For recipe pairings and a Toolkit of Resources for Professionals, visit **belVitaNutrition.com**.

Nutrition Information Per serving

370 calories

- 11g total fat
- 2.5g saturated fat 10mg cholesterol
- 330mg sodium
 - 61g carbohydrates
 - 4g dietary fiber
 - 34g total sugars, includes:
 - 20g added sugars
 - 13g protein
 - 6% DV vitamin A
 - 35% DV vitamin C
 - 0% DV vitamin D
 - 35% DV calcium
 - 6% DV iron
 - 15% DV potassium

Provides 18g of whole grains per serving



Apple 'n Yogurt belVita Breakfast Topper

Ingredients Makes 1 serving

- 4 belVita Cinnamon Brown Sugar Breakfast Biscuits (1 pack)
- 1 container (7 oz.) plain low-fat Greek-style yogurt, divided
- 1 small Granny Smith apple, cut into thin slices, divided
- 1 tsp. honey

Instructions

Spread half of the yogurt evenly onto biscuits. Top each biscuit with 2 or 3 apple slices; drizzle with honey. Serve with remaining yogurt and any remaining apple slices.

For recipe pairings and a Toolkit of Resources for Professionals, visit **belVitaNutrition.com.**

Nutrition Information

- 450 calories
- 12g total fat
- 3g saturated fat
- 20mg cholesterol
- 290mg sodium
 - 64g carbohydrates
 - 5g dietary fiber
 - 34g total sugars, *includes:*16g added sugars
 - 24g protein

20% DV vitamin A 8% DV vitamin C 0% DV vitamin D

- 20% DV calcium
- 10% DV iron
- 10% DV potassium

Provides 19g of whole grains per serving



Breakfast Banana Split

Ingredients

Makes 1 serving

- 4 belVita Cinnamon Brown Sugar Breakfast Biscuits (1 pack)
- 1/2 banana1 container (6 oz.) plainlow-fat yogurt
- 1/4 cup mixed fresh berries (blueberries, raspberries) and sliced strawberries)
 1 Tbsp. chopped walnuts

Instructions

Crumble 1 biscuit coarsely; reserve remaining biscuits for later use. Cut banana lengthwise in half; place in bowl. Top with yogurt, berries, crumbled biscuit and nuts. Serve with reserved biscuits.

For recipe pairings and a Toolkit of Resources for Professionals, visit **belVitaNutrition.com**.

Nutrition Information Per serving

460 calories 16g total fat

- 2g saturated fat
- 10mg cholesterol
- 340mg sodium
 - 65g carbohydrates 6g dietary fiber
 - 32g total sugars, includes:
 - 13g added sugars
 - 16g protein
 - 4% DV vitamin A
 - 20% DV vitamin C
 - 0% DV vitamin D 40% DV calcium
 - 6% DV iron
 - 15% DV potassium

Provides 19g of whole grains per serving



Make-it-Your-Own belVita Breakfast Parfait

Ingredients Makes 1 serving

- 4 belVita Cinnamon Brown Sugar Breakfast Biscuits (1 pack), divided
- container (6 oz.) plain nonfat Greek-style yogurt
 tsp. honey
- 1/2 cup chopped fresh pineapple2 Tbsp. toasted sweetened flaked coconut

Instructions

Mix yogurt and honey until blended. Reserve 1 biscuit for later use. Coarsely crumble remaining biscuits. Place half the biscuit pieces in 16-oz. jar; top with half each of the yogurt mixture, pineapple and coconut. Repeat layers. Top with reserved biscuit before serving.

For recipe pairings and a Toolkit of Resources for Professionals, visit **belVitaNutrition.com.**

Nutrition Information Per serving

- 430 calories
- 12g total fat
- 3.5g saturated fat
- 10mg cholesterol
- 310mg sodium
 - 62g carbohydrates
 - 5g dietary fiber 33g total sugars, *includes:*
 - 18g added sugars
 - 22g protein

0% DV vitamin A

- 40% DV vitamin C
- 0% DV vitamin D
- 15% DV calcium 15% DV iron
- 10% DV potassium

Provides **19g of whole** grains per serving





belVita Chocolate Sandwich with Fruit & Nuts

Ingredients Makes 1 serving

- 2 belVita Sandwich Dark Chocolate Creme Breakfast Biscuits (1 pack)
- 2 tsp. raspberry spreadable fruit
- 2 tsp. almond butter
- small apple, thinly sliced 1
- 2 tsp. toasted sliced almonds
- 3/4 cup fat-free milk
- 3/4 cup hot brewed strong coffee

Instructions

Top biscuits with spreadable fruit, almond butter, a few apple slices and nuts. Heat milk in small saucepan on low heat, stirring briskly and constantly with whisk. Remove from heat. Pour coffee into large mug; **stir** in milk. Serve with topped biscuits and remaining apple slices.

For recipe pairings and a Toolkit of Resources for Professionals, visit belVitaNutrition.com.

Nutrition Information Per servina

- 460 calories
- 17g total fat
- 3.5g saturated fat
- <5mg cholesterol
- 230mg sodium
 - 70g carbohydrates
 - 7g dietary fiber 41g total sugars, includes:

 - 18g added sugars 13g protein

 - 15% DV vitamin A
 - 6% DV vitamin C
 - 10% DV vitamin D 25% DV calcium
 - 20% DV iron

 - 15% DV potassium

Provides 15g of whole grains per serving

