The Veggie MVP

Crunchy vegetables, hummus, ranch and pita.



SERVES

6-8 as a snack spread

PREP

20 min

COOK / ASSEMBLY

See component recipes or package directions

What You Need

- 2 cups carrot sticks
- 2 cups celery sticks
- 1 English cucumber, cut into sticks or rounds
- 2 cups broccoli florets
- 2 cups cauliflower florets
- 1 pint cherry tomatoes
- 1 cup hummus
- 1 cup ranch dip
- 4 pita breads, cut into wedges

The Veggie MVP

How to Assemble

1. Wash and thoroughly dry all vegetables. Cut them into easy dipping pieces.
2. Put hummus and ranch in small bowls on opposite sides of the platter.
3. Group vegetables by color, keeping similar shapes together. Add pita wedges near the hummus.
4. Refrigerate until serving, keeping the pita separately wrapped so it stays fresh.

Jane's Note

Dry vegetables carefully so the dips and pita do not become watery.

Serving & Storage

Serve in small batches. Keep perishable ingredients at 40 F or colder, or hot foods at 140 F or above. Refrigerate within 2 hours, or 1 hour above 90 F; discard perishable food left out longer. Store components separately.