CRANBERRY-ORANGE CHEX MIX

Lower Saturated Fat, Lower Sodium, Vegetarian

Serves: 1/2 cup

Nutrition (per serving)

Calories: 154 Total Carbohydrate: 23 g

Total Fat: 6 g Dietary Fiber: 2 g

Saturated Fat: 1 g Protein: 3 g

Sodium: 165 mg

Ingredients

3 cups Corn Chex® cereal

3 cup Rice Chex® cereal

3 cups Wheat Chex® cereal

1 cup sliced almonds

¼ cup butter or margarine

 $\frac{1}{4}$ cup packed brown sugar

 $\frac{1}{4}$ cup frozen orange juice concentrate

(thawed)



1 cup dried cranberries

Directions

- 1. Preheat oven to 300o F. In large bowl, mix cereals and almonds.
- 2. In microwaveable measuring cup, mix butter, brown sugar, and juice concentrate. Microwave uncovered on high for 30 seconds; stir. Pour over cereal mixture, stirring until evenly coated. Pour into ungreased large roasting pan.
- 3. Bake uncovered for 30 minutes, stirring after 15 minutes. Stir in cranberries. Cool completely, about 15 minutes. Store in airtight container.

