

## Water with a Twist

# **Ingredients:**

2-3 pieces of fruit or vegetables, such as:

Oranges

Lemons

Limes

Strawberries

Pineapple

Cucumber

Water, about 8 cups

(Plain water or seltzer, best if chilled)

#### **Directions:**

- 1. Gently rub fruits or vegetables under cold running water and cut into slices.
- 2. Add slices to a pitcher of water or to individual cups of water. Squeeze citrus to release more flavor into the water.
- 3. Serve and enjoy. Eat the fruit as you drink or when you're done!

*Yields about 8 servings (1 cup each)* 

### Variations:

• Feel free to mix and match different fruits and vegetables!

## **Food Safety Note:**

- Keep cold or drink within 2 hours.
- Can be refrigerated for up to 3 days.

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| <b>Nutrition</b>                            | <b>Facts</b>          |
|---|-----------------------|
| servings per contair<br><b>Serving size</b> | ner 8<br>1 cup (238g) |
| Amount per serving Calories                 | 10                    |
|   | % Daily Value*        |
| Total Fat 0g                                | 0%                    |
| Saturated Fat 0g                            | 0%                    |
| Trans Fat 0g                                |                       |
| Cholesterol 0mg                             | 0%                    |
| Sodium 10mg                                 | 0%                    |
| Total Carbohydrate 3g                       | 1%                    |
| Dietary Fiber 1g                            | 4%                    |
| Total Sugars 2g                             |                       |
| Includes 0g Added                           | Sugars <b>0</b> %     |
| Protein 0g                                  |                       |
| Vitamin D 0mcg                              | 0%                    |
| Calcium 18mg                                | 2%                    |
| Iron 0mg                                    | 0%                    |
| Potassium 38mg                              | 0%                    |

\*Nutrition facts using 1 lemon and 1 orange.

**Source:** CHFFF Curriculum, Cornell University Cooperative Extension



Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.

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This material was funded by USDA's Food Stamp Program and Expanded Food and Nutrition Education Program.

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