

3 Prep and cooking tips

- Combine overly ripened, brown bananas with oats, eggs, honey, cinnamon, vanilla, and baking soda to make a delicious banana bread
- For a quick, sweet snack, add banana slices to a peanut butter sandwich or tortilla wrap.
- Peel overly ripe banana's and freeze to use in smoothies. Frozen bananas add sweetness and a creamy texture to any smoothie.

Shopping and storage

- Store bananas in an area with good circulation at room temperature.
- To speed up the ripening process, put bananas in a paper bag overnight. To slow down the ripening process, put bananas in the refrigerator.

Nutrition Fact:

• Bananas are a good source of potassium which helps muscles contract, and lower blood pressure by easing tension in our blood vessels.





USDA is an equal opportunity provider and employer. This material was funded by USDA's Supplemental Nutrition Assistance Program -- SNAP For more information about SNAP and how to apply, call 832-369-9390.