

SNACK ATTACK

Five supermarket newbies worth grabbing



GO FISH Wild Planet White Anchovies

Add these little sustainably caught fish—packed in water or EVOO—to an antipasto platter to sneak in omega-3s and calcium, or use them in the easy recipe below.

SNAG IT \$3 for 4-ounce can, major grocery stores



GOOD GRAZE Simply 7 Quinoa Chips

Gluten-free and made with non-GMO ingredients, these thins pack at least 8 grams of protein per serving and about half the fat of their potato-based counterparts. We couldn't stop munching on the smoky BBQ version.

SNAG IT \$3 for 4-ounce bag, major grocery stores



FRESH SIP Suja Elements

The non-GMO, cold-pressed smoothies in this new line often feature antioxidant-rich organic fruits like baobab and camu camu, which aren't found in other brands. Feel-good bonus: twenty cents from each purchase goes to charity.

SNAG IT \$5 for 12-ounce bottle, Whole Foods stores



CRUNCH TIME Halfpops

These crispy, partially popped kernels are a classy version of the junky Corn Nuts you inhaled as a kid, with aged white cheddar instead of nacho cheese. They're also trans-fat-, gluten- and preservative-free.

SNAG IT \$4 for 6-ounce bag; halfpops.com for store locations



CANDY CRUSH Alter Eco Black Truffles

We'd call these ultra-creamy bites a guilty pleasure if they weren't certified organic and crafted with fair trade cacao beans from Ecuador. Try the brain-boosting dark chocolate variety.

SNAG IT \$8 for 10-pack, Whole Foods stores

TOAST OF THE TOWN Top baguette slices with tiny fillets for a nutrition-packed app.



WHITE ANCHOVY CROSTINI

INGREDIENTS

- 1 French baguette, cut into ¼-inch slices
- 1–2 tablespoons olive oil
- 1 clove garlic, peeled
- 1 15-ounce jar roasted red bell peppers, drained and cut into ¼-inch strips
- 2 4-ounce cans white anchovies
- ½ white onion, julienned

DIRECTIONS

1. Preheat oven to 350° F.
2. Arrange baguette slices on baking sheet. Lightly brush each piece with olive oil on

both sides, then gently rub garlic clove over the top. Bake until golden brown, about 15 to 20 minutes. (Flip after 10 minutes to brown top and bottom.)

3. While bread is toasting, trim red bell-pepper strips into 2-inch-long rectangles (just big enough to cover the baguette slices).
4. Lay each fish flat and cut horizontally down the middle from left to right, just above the backbone, to create two fillets. Pull out the backbone and discard.
5. Top each slice of bread with bell pepper, an anchovy fillet and onion slices. Serve immediately.