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LOADED MASHED
Sweet Potato Balls

Ingredients:
- 2 slices cooked bacon
- 2 small, baked sweet potatoes
- 2 large eggs
- 2 T water
- 2 cups coconut oil
- 1 cup almond flour or cassava flour
- 2 T coconut flour
- 1 t Italian seasoning
- ½ t cayenne pepper
- Salt and pepper to taste

Instructions:
1. Add baked sweet potatoes to a blender with the cooked bacon and coconut flour. Blend until smooth.
2. Roll sweet potato mixture into 12 balls. Set on a plate and set aside.
3. Bring a skillet to medium heat and add coconut oil.
4. In a small bowl, whisk together eggs and water. Set aside.
5. In a separate bowl, combine almond flour and seasonings. Set aside.
6. Working one ball at a time, dip each ball into the egg wash followed by the almond flour, and then transfer to the skillet. Cook 2-3 minutes on each side until golden brown.
HAM AND CHEESE Pinwheels

Prep Time: 10 minutes  
Cook Time: 13 minutes  
Yield: 8 wheels

Ingredients:
- 1 cup tapioca starch
- ½ cup almond meal
- ¼ t dried oregano
- ¼ t dried basil
- ¼ t garlic powder
- ½ t sea salt
- 1 egg, lightly beaten
- ½ cup + 1 T water
- 4 slices ham
- 4 slices Paleo cheese

Instructions:
1. Preheat oven to 350°F. In a large bowl, combine tapioca starch, almond meal, oregano, basil, garlic powder and sea salt. Add egg and water. Stir until smooth and the consistency of pancake batter.

2. Spray a large pan with nonstick spray over medium heat. Allow pan to get hot. Pour batter into skillet and roll pan around so batter reaches the sides. Cook until edges are crisp but center is still soft, about 3 minutes.

3. Gently slide tortilla onto a piece of parchment paper and cool for 5 minutes.

4. Arrange slices of ham and cheese on tortilla.

5. Roll tortilla gently - do not squeeze.

RECIPE # 02

25 HEALTHY PALEO SNACKS - RECIPES
CHEWY RICE-LESS Krispies

Prep Time: 30 minutes  
Cook Time: 2 hours  
Yield: 8 bars

Ingredients:
- 1½ cups raw almonds
- 1 cup raw macadamia nuts
- ½ cup creamy, unsalted almond or cashew butter
- ⅓ cup honey

Instructions:
1. Place macadamia nuts and almonds in a food processor or high-speed blender. Pulse several times until the nuts are broken down into a crumbly mixture.
2. Transfer the nuts to a large mixing bowl. Add nut butter and honey. Stir to combine with the nuts until fully incorporated.
3. Transfer the mixture to a loaf pan lined with parchment paper.
4. Press the mixture firmly into the pan and corners with your fingers.
5. Place in the refrigerator 2 hours (minimum) to set.
6. Remove from the refrigerator and cut into 8 bars.
RECIPE #03
3-INGREDIENT SWEET POTATO Tater Tots

**Prep Time:** 25 minutes  **Cook Time:** 2 hr 15 min  **Yield:** 18-20 tots

**Ingredients:**
- 2 small sweet potatoes
- 1 cup almond flour
- 1 t chili powder
- Salt to taste (optional)

**Instructions:**
1. Preheat oven to 375°F.
2. Scrub sweet potatoes, then pat dry. Pierce holes in the potatoes with a fork and set on a baking sheet. Bake for 40 minutes or until tender.
3. While potatoes are baking, combine almond flour, chili powder and salt (optional) in a small bowl. Set aside.
4. Remove sweet potatoes from the oven and cool to room temperature. Peel and slice into large quarters, then add to a high-speed blender.
5. Process on high until the sweet potatoes are creamy and smooth.
6. Clean the baking sheet and cover with parchment paper or grease with coconut oil.
7. Scoop out sweet potato mixture, one tablespoon at a time, and roll into balls, forming them into an oblong, tater tot shape. Place on a plate and repeat until mixture is gone.
8. Add each tot to the almond flour mixture, using a spoon to liberally coat each one. Place on the prepared baking sheet.
9. Bake 20 minutes until slightly golden brown, then flip and cook another 15 minutes. Serve hot.
**COCONUT Yogurt Bites**

_Prep Time:_ 30 minutes  _Cook Time:_ 3 hours  _Yield:_ 24 bites

**Ingredients:**
- 1 cup coconut yogurt, divided
- ½ cup blueberries
- ½ cup raspberries

**Instructions:**

1. For the blueberry bites: In a food processor or blender, combine ½ cup coconut yogurt with the blueberries. Process until the blueberries are fully broken down and combined. Swipe down the sides, process again, then transfer the mixture to a bowl and cover.

2. For the raspberry bites: Wash out the blender, and combine the remaining coconut yogurt with raspberries. Repeat the same process above and transfer the mixture to a separate bowl.

3. Place both bowls in the refrigerator. At the same time, place a small baking sheet in the freezer. Chill for 20 minutes.

4. Take out the yogurt mixtures, and place each flavor in 2 separate piping bags; line the baking sheet with parchment paper. If you have one, put an ice pack underneath the baking sheet.

5. Using the piping bags, squeeze out 12 drops per bag (24 total), each drop about 1 inch wide.

6. Place in the freezer for at least 3 hours.

7. Remove bites from the parchment paper and place in a freezer-friendly container. Enjoy immediately, or store in the freezer for up to a month.
COPYCATCH LARABAR
Lemon + Blueberry

Ingredients:
- 1 cup dates, pitted
- 2 cups raw cashews, soaked 30 min and drained
- ½ cup dried blueberries
- 1 t lemon extract (or vanilla extract)

Instructions:
1. Place dates, cashews, blueberries and lemon extract in a food processor or high-speed blender.
2. Blend on high 2-3 minutes, scrape down the sides, and then blend another 2-3 minutes until the mixture becomes a ball. If the mixture seems too loose, add 1 tablespoon of water and blend until combined.
3. Line a square 8x8 baking pan with parchment paper layered crisscrossed. Transfer the batter to the pan. Spread into an even layer into the corners of the pan.
4. Place in the freezer 1 hour minimum to harden. Remove from the freezer, slice into 8 bars, and enjoy.

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RECIPE #06

25 HEALTHY PALEO SNACKS - RECIPES
SMOKED BACON-WRAPPED Onion Rings WITH AVOCADO LIME SAUCE

Prep Time: 15 minutes  |  Cook Time: 30 minutes  |  Yield: 2 servings

**Ingredients:**

- ½ lb smoked bacon, cut into thin slices
- 3 large yellow onions
- 2 eggs
- 1 large ripe avocado
- 1 T fresh lime juice
- 2 t water

**Instructions:**

1. Preheat the oven to 300°F. Line a large baking sheet with parchment paper.

2. Peel and cut yellow onions horizontally into ½-inch thick rings. Pop out the internal rings until you get thick, steady rings.

3. Beat the eggs in a medium bowl.

4. Dip each onion ring into the beaten eggs and then wrap each ring with the bacon strips. I used three bacon strips per ring.

5. Bake for 30 minutes, or until the bacon is cooked through and crispy.

6. When rings are almost done, use a fork to mash the avocado with the lime juice and water until you get a creamy dip.

7. Serve the bacon-wrapped onion rings with the avocado lime dipping sauce.
RAW CACAO

Energy Bars

Prep Time: 20 minutes  |  Cook Time: 0 minutes  |  Yield: 5 bars

Ingredients:
- ½ cup dates, pitted and soaked in water
- ½ cup dried apricots
- ¼ cup raw almonds
- ½ cup raw cashews
- ⅓ cup pumpkin seeds
- 3 T raw cacao powder
- 1 T raw cacao nibs
- Pinch of sea salt
- ¼ cup raw dark chocolate chips (optional)

Instructions:
1. In a food processor or blender, add cashews and pumpkin seeds. Pulse several times until finely chopped.
2. Transfer the mixture to a large bowl. Add the cacao powder and cacao nibs. Set aside.
3. To the food processor, add the pre-soaked dates and apricots. Add 2 tablespoons water and process on high until a paste forms.
4. Transfer the date-apricot mixture to the bowl and combine the ingredients. The ingredients should be sticky and slightly crumbly.
5. Transfer the batter into a meatloaf pan with parchment paper and smooth into an even layer. Press firmly into the sides and bottom of the pan.
6. Add the almonds on top, pressing them into the mixture.
7. Place the pan in the refrigerator for 2-3 hours to set.
8. Once set, add dark chocolate to a double boiler to melt and drizzle over bars (optional).
CRISPY GOLDEN
Eggplant Fries

Prep Time: 10 minutes  Cook Time: 20 minutes  Yield: 4 servings

Ingredients:
- 1 medium eggplant
- 1 egg, lightly beaten
- ¼ cup almond milk
- 1 ¼ cups almond flour
- 1 t garlic powder
- 1 t Italian seasoning
- Salt and pepper, to taste
- Extra virgin olive oil

Instructions:
1. Preheat the oven to 400°F. Line a baking tray with parchment paper.
2. Cut the eggplant into 1-inch rounds, then slice those rounds into fry-size strips.
3. In a small bowl, whisk together the egg and almond milk. Set aside.
4. In a separate small bowl, stir together the almond flour, garlic powder, Italian seasoning, salt and pepper. Divide evenly onto two shallow dishes.
5. Roll the eggplant fries into the almond flour mixture on the first plate, then dip into the egg mixture, and then into the second plate of almond flour.
6. Place the eggplant fries evenly onto the prepared baking tray. Lightly drizzle them with extra virgin olive oil.
7. Bake for 20 minutes until they are crispy and golden brown. Remove from the oven and enjoy.
RECIPE # 09

CRISPY BAKED EGGPLANT STICKS WITH GARLIC AIOLI
GLUTEN-FREE HERB Garlic Crackers

**Prep Time:** 15 minutes  
**Cook Time:** 30 minutes  
**Yield:** 25 crackers

### Ingredients:
- 1 medium eggplant
- 1 egg, lightly beaten
- ¼ cup almond milk
- 1 ¼ cups almond flour
- 1 t garlic powder
- 1 t Italian seasoning
- Salt and pepper, to taste
- Extra virgin olive oil

### Instructions:
1. Preheat the oven to 400°F. Line a baking tray with parchment paper.
2. Cut the eggplant into 1-inch rounds, then slice those rounds into fry-size strips.
3. In a small bowl, whisk together the egg and almond milk. Set aside.
4. In a separate small bowl, stir together the almond flour, garlic powder, Italian seasoning, salt and pepper. Divide evenly onto two shallow dishes.
5. Roll the eggplant fries into the almond flour mixture on the first plate, then dip into the egg mixture, and then into the second plate of almond flour.
6. Place the eggplant fries evenly onto the prepared baking tray. Lightly drizzle them with extra virgin olive oil.
7. Bake for 20 minutes until they are crispy and golden brown. Remove from the oven and enjoy.
CAJUN Sweet Potato Fries

Prep Time: 10 minutes  
Cook Time: 20 minutes  
Yield: 2-3 servings

Ingredients:
- 2 medium sweet potatoes (with the skins on and washed well)
- 1 T melted coconut oil
- ¼ t cayenne pepper
- ½ t paprika
- ½ t garlic powder
- ¼ t turmeric
- ½ t oregano
- ½ t thyme
- Salt & pepper to taste

Instructions:
1. Preheat oven to 400°F.
   Prepare a baking sheet with parchment paper, then set aside.
2. Slice the sweet potatoes into matchstick-sized pieces. First slice the ends off. Then slice the potato in half, and thinly slice lengthwise. Take those slices, and cut them again lengthwise into several matchsticks.
3. Place the sliced sweet potatoes in a bowl with melted coconut oil, salt, pepper, and other seasonings.
4. Toss the ingredients together with your hands several times, until all the seasonings are evenly dispersed.
5. Transfer the seasoned sweet potatoes into the prepared baking sheet.
6. Bake for 10 minutes, then flip with a spatula. Bake another 8-10 minutes until crispy and brown on the edges.
7. Remove from the oven and serve immediately!
3-INGREDIENT CHOCOLATE BANANA Chips

Prep Time: 20 minutes  |  Cook Time: 3 hours  |  Yield: 4 servings

Ingredients:
- 3 slightly green, under-ripe bananas, thinly sliced
- ½ cup dark chocolate
- 2 T coconut oil

Instructions:
1. Preheat oven to 200°F. Line a baking sheet with parchment paper. Place sliced bananas in an even layer on the baking sheet.
2. Brush melted coconut oil over each banana slice.
3. Bake for 2 hours, flipping the bananas once halfway through.
4. Remove bananas from the oven and cool completely on a wire rack.
5. Once cooled, melt the chocolate over a double boiler.
6. Dip each banana into the chocolate and set on a baking sheet lined with parchment paper. Repeat until all bananas are covered in chocolate.
7. Place in the freezer 1 hour or until hard.
8. Enjoy immediately or keep in the freezer for a healthy anytime snack.
OVEN-BAKED Tomato Chips

Prep Time: 10 minutes  Cook Time: 8 hours  Yield: 4 servings

Ingredients:
- 2 lbs plum tomatoes (sliced to ½” thickness)
- 2 T olive oil
- 2 T fresh basil (finely chopped)
- 2 t nutritional yeast
- Sea salt and black pepper to taste

Instructions:
1. Preheat oven to 250ºF, and line a baking sheet with parchment paper. In a large bowl, combine tomatoes and olive oil. Season with sea salt and black pepper. Gently toss to coat.

2. Place tomato slices on parchment paper. Sprinkle with nutritional yeast and chopped basil.

3. Bake for 6-8 hours. Since oven times may vary, check your tomatoes after 4 hours. If you want a juicier tomato, remove from oven after 6 hours. If you like a chewier tomato, bake the full 8 hours. Allow tomatoes to cool for about 2 hours. Store in an airtight container.
CAULIFLOWER BREADSTICKS WITH ZERO GLUTEN

Ingredients:

- 1 head cauliflower (or 4 cups riced cauliflower)
- ¼ cup white sesame seeds
- ¼ cup hemp seeds
- 2 eggs
- 1 t salt
- 3 T extra virgin olive oil
- ¼ cup chopped fresh parsley
- 3 garlic cloves, minced

Instructions:

1. Preheat the oven to 375ºF and line a baking sheet with parchment paper.
2. Cut the cauliflower into florets and discard the stem. Wash the florets well.
3. Process the florets in a food processor or electric blender until you get the texture of rice.
4. Sauté the cauliflower rice in a large skillet over medium heat for approximately 10 minutes, stirring with a wooden spoon until cooked.
5. Cool the cauliflower rice before placing it in a cheesecloth and squeezing out as much moisture as possible.
6. Combine the riced cauliflower, sesame seeds, hemp seeds, eggs, and salt in a large mixing bowl until it forms a dough.
7. Transfer the mixture to the prepared baking sheet, and use the back of a slotted spoon to flatten it down until it is about ½-inch thick.
8. In a medium bowl, combine the olive oil, parsley, and garlic together and mix well. Brush the garlic-parsley-oil mixture on top of the prepared “dough”.
9. Bake for 30 minutes until golden on the edges or crispy. Cut into pieces and serve!
PRETTY IN PINK
Almond Butter

Prep Time: 20 minutes  Cook Time: 10 minutes  Yield: 3 cups

Ingredients:
- 2 cups raw almonds
- ½ t vanilla extract
- 1 T maple syrup
- 1 cup fresh strawberries
- 1 cup dragon fruit

Instructions:
1. Preheat oven to 350°F. Prepare a baking sheet with parchment paper. Spread the almonds out evenly.
2. Bake for 8-10 minutes.
3. Remove from the oven and cool.
4. Transfer roasted almonds to a food processor or high speed blender with maple syrup and vanilla. Blend on high for 15 minutes or until almonds are broken down into a thick, creamy consistency. You may need to stop every 5 minutes or so to scrape down the sides of the food processor.
5. Add strawberries and dragon fruit, then blend on high for another 3-5 minutes until fully broken down and incorporated into the almond butter. Store in a glass jar in the fridge.
3-INGREDIENT COCONUT Chips

Ingredients:
- 4 cups large unsweetened coconut flakes
- ¼ t pink Himalayan sea salt
- 2 T pure maple syrup

Instructions:
1. Preheat oven to 300ºF. Line a baking sheet with parchment paper.
2. In a large mixing bowl, combine coconut flakes and sea salt. Pour maple syrup over and gently stir to coat.
3. Pour the coconut mixture onto the baking sheet and bake 18-20 minutes, using a wooden spatula to stir every 5 minutes.
RAW Zucchini Rolls
WITH PALEO PESTO

Ingredients:
- 1 large zucchini
- ⅓ cup bell pepper juliened
- ½ cup carrots, sliced into matchsticks
- 2 radishes, sliced into matchsticks
- 8-10 basil leaves
- ¼ cup paleo pesto

Instructions:
1. Using a vegetable peeler, thinly peel zucchini into 8-10 long, wide ribbons.
2. Lay the zucchini ribbons flat on the work surface and lightly brush with pesto using a basting brush. Add the bell pepper, carrots, radish slices and a basil leaf, leaving 1-2 inches of zucchini at the end.
3. Gently but firmly roll the zucchini into pinwheels and secure with a toothpick. Serve immediately or refrigerate. Drizzle extra pesto over the roll-ups before serving.
BACON “CHIPS”
AND
Thick Guacamole Dip

Prep Time: 10 minutes  
Cook Time: 20 minutes  
Yield: 4 servings

Ingredients:
- 8-10 strips thick cut pasture-raised bacon
- 2 avocados
- ¼ cup red onion, chopped
- 1 T cilantro, chopped
- 1 T jalapeño, minced
- ¼ t ground cumin
- ¼ t sea salt

Instructions:
1. Preheat oven to 375ºF and line a baking sheet with parchment paper.
2. Slice each bacon strip into 2-3 inch pieces and lay on the baking sheet. Bake 15-20 minutes. Remove from the oven and allow the bacon to crisp up on a plate.
3. In a small bowl, use a fork to mash the avocados. Stir in the red onion, jalapeño, ground cumin and sea salt.
4. Serve bacon chips alongside the guacamole dip.
BACON-WRAPPED Avocado Fries

Prep Time: 10 minutes  
Cook Time: 30 minutes  
Yield: 20 servings

Ingredients:
- 2 avocados
- 20 strips of pasture-raised bacon

Instructions:
1. Preheat the oven to 425ºF and line a baking sheet with parchment paper. Remove the pits from the avocados and slice the avocado into thin strips lengthwise (5 per half).
2. Wrap each avocado slice with one strip of bacon, and place on the baking sheet. Bake for 25-30 minutes or until the bacon is crisp. Allow to cool for 5 minutes before serving.
NACHO ‘CHEESE’
Kale Chips

Prep Time: 10 minutes  
Cook Time: 1 hr 40 min  
Yield: 10 servings

Ingredients:
- 1 large bunch of kale
- 2 cups raw cashews, soaked overnight
- ½ cup jarred roasted peppers (+ 2 to 3 T of the juice)
- ⅓ cup nutritional yeast
- 3 T olive oil
- 1 lemon, juiced
- ½ t garlic powder
- ½ t chili powder
- ¼ t sea salt
- ¼ t black pepper

Instructions:
1. Preheat oven to 200°F.
2. Wash the kale and pat dry.
3. Remove the stems by tearing kale off into large, palm-sized leaves and place in a large bowl. Discard the stems (or add them to smoothies for later).
4. In a food processor or high-powered blender make the cheese sauce by processing the remaining ingredients (not the kale) together until smooth. This may take a few minutes and you may need to scrape the sides of your food processor or blender during this step. Sauce will be slightly thick.
5. Add the sauce to the bowl of kale leaves and massage kale and sauce together until leaves are evenly coated.
6. Single layer the kale leaves on two large baking sheets.
7. Bake for 1 hour. Flip and bake for another 30 to 40 minutes or until dry and crispy.
8. Cool and store in an airtight container.
NO-BAKE Energy Bites WITH GOLDEN TURMERIC

Prep Time: 20 minutes  Cook Time: 20 minutes  Yield: 18 servings

Ingredients:

- 1 cup almond or coconut butter
- ¾ unsweetened coconut flakes
- 4-6 T plant based protein powder
- 1 t coconut oil
- ½ t maple syrup
- 2 t turmeric

Instructions:

1. To a blender, add nut butter, ½ coconut flakes, almond butter, coconut oil, maple syrup, protein powder and turmeric.

2. Blend ingredients on high until evenly distributed.

Place the dough in the refrigerator for 30-60 minutes to harden.

3. Remove the dough from refrigerator and roll into bite-sized balls about ½-inch in diameter.

4. Place balls on a plate that’s covered with parchment paper, then return to refrigerator for 3-4 hours.

5. Remove from refrigerator. Add remaining shredded coconut to a plate and roll the balls in the flakes.

Enjoy!
HOMEMADE SOUR STRAWBERRY Gummies

Prep Time: 5 minutes  Cook Time: 20 minutes  Yield: 4 cups

Ingredients:
- ¾ cup lemon juice
- 1½ cups fresh strawberries (cut into small pieces with the leaves removed)
- 2 T maple syrup
- ¼ cup collagen powder

Instructions:
1. Place the chopped strawberries and lemon juice in blender. Blend for 30 seconds until you get a thick liquid.
2. Pour the liquid into a medium saucepan, and add the maple syrup and collagen. Whisk the ingredients together.
3. Turn on stove to low heat, and whisk for 5 minutes (until everything is incorporated, and you get a thin liquid).
4. Use a spoon to remove the foam from the top. Remove the saucepan from heat, and pour the mixture into a silicon mold.
5. Let the collagen mixture chill in the refrigerator for at least 1 hour (until they’re firm).
6. Once firm, remove the collagen sour gummies from the mold and serve.
25 HEALTHY PALEO SNACKS - RECIPES

RECIPE # 22
3-INGREDIENT
Cloud Bread

Prep Time: 5 minutes  
Cook Time: 30 minutes  
Yield: 7-8 servings

Ingredients:
- 3 eggs, separated
- ¼ t baking soda
- 3 T mayonnaise

Instructions:
1. Heat oven to 300ºF and line 2 baking sheets with parchment paper.
2. In a mixing bowl, combine egg whites and baking soda. Beat using a hand mixer until stiff peaks form.
3. In a separate mixing bowl, combine mayonnaise and egg yolks. Beat until smooth. Gently fold in beaten egg whites.
4. Use a ⅓ measuring cup to pour mixture onto baking sheet, leaving space in between. Bake 30 minutes, until firm. Top with your favorite Paleo toppings.
25 HEALTHY PALEO SNACKS - RECIPES

RECIPE # 23
**PUMPKIN ZUCCHINI Muffins**

**Prep Time:** 15 minutes  
**Cook Time:** 30 minutes  
**Yield:** 6 servings

### Ingredients:
- 1 small zucchini, chopped
- ½ cup pumpkin seeds (peptias) ground in a food processor + extra for topping
- 2 large eggs, room temperature
- 2 T golden flax meal, ground
- ¼ cup tapioca flour
- ⅛ t garlic powder
- ⅛ t sea salt

### Instructions:
1. Preheat the oven to 350ºF. Prepare a muffin tin by lightly greasing with melted coconut oil.
2. In a blender, blend the pumpkin seeds until roughly ground.
3. Transfer the pumpkin seeds to a medium mixing bowl. Set aside.
4. Place the chopped zucchini in the blender and gently pulse to shred.
5. Transfer shredded zucchini to the mixing bowl with the ground pumpkin seeds, then add the eggs.
6. Whisk the three ingredients together until eggs are broken down.
7. Add flax meal, salt, garlic powder and tapioca powder to the mixing bowl. Whisk together until ingredients are well combined.
8. Transfer the batter to the prepared muffin tin, evenly dividing it into 6 cavities.
9. Place 4-5 extra pumpkin seeds on top of each muffin. Press them gently into the batter to set.
10. Bake for 30 minutes until the edges are golden brown. Remove from the oven and transfer muffins to a wire rack to cool.

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RAW

Chocomole
(AVOCADO + CHOCOLATE)

Prep Time: 20 minutes  Cook Time: 20 minutes  Yield: 18 servings

Ingredients:

- 1 cup almond or coconut butter
- ¾ unsweetened coconut flakes
- 4-6 T plant based protein powder
- 1 t coconut oil
- ½ t maple syrup
- 2 t turmeric

Instructions:

1. To a blender, add nut butter, ½ coconut flakes, almond butter, coconut oil, maple syrup, protein powder and turmeric.

2. Blend ingredients on high until evenly distributed. Place the dough in the refrigerator for 30-60 minutes to harden.

3. Remove the dough from refrigerator and roll into bite-sized balls about ½-inch in diameter.

4. Place balls on a plate that's covered with parchment paper, then return to refrigerator for 3-4 hours.

5. Remove from refrigerator. Add remaining shredded coconut to a plate and roll the balls in the flakes. Enjoy!
25 HEALTHY PALEO SNACKS - RECIPES

RECIPE # 25
The Paleohacks Cookbook Collection

Our bestselling cookbook collection will teach you everything you need for your Paleo lifestyle:

- Cook quick & easy Paleo meals at home (with over 200+ recipes to choose from)
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25 Healthy Paleo Snacks to Nibble On

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