## YOGURT CUP WITH GRANOLA

MEAL COMPONENT CONTRIBUTION:
1 oz . eq. meat/meat alternate and 1 oz. eq. whole grain
NUMBER OF PORTIONS: 50 SIZE OF PORTION: 1 cup of yogurt and
1 pouch of granola
MEAT/MEAT ALTERNATE : WHOLE GRAINS
RECIPE HACCP PROCESS: \#1 - No cook

| INGREDIENT | MEASURE (FOR 50 SERVINGS) |
| :--- | :--- |
| Yogurt, Berry, \#1324 | 25 containers |
| Yogurt, Strawberry Banana, \#1326 | 25 containers |
| Granola, Chocolate, IW, 1 oz. \#2091 | 25 pouches |
| Granola, Cinamon, IW, 1 oz. \#2090 | 25 pouches |

## DIRECTIONS

1. Place a variety of yogurt cups with a variety of granola pouches in a container on the refrigerated line for service. CCP: Cover and hold the yogurt under refrigeration (41 degrees or lower) until ready for service. Check the temperature every 30 minutes.
2. Portion 14 -ounce container of yogurt and 1 1-ounce pouch of granola per serving. Each portion provides $10 z$. eq. of meat/meat alternate and 1 oz . eq. whole grains.
CCP: Cover and hold the yogurt under refrigeration (41 degrees or lower) during service. Cover, label, and date any leftovers. Refrigerate the yogurt at 41 degrees or lower.

NUTRIENTS PER SERVING

| Calories | 190 | Dietary Fiber | 2.00 g | Sodium | 80.00 mg | Sat. Fat | 0.00 g |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Carbohydrates | 35.00 g | Protein | 7.00 g | Total Fat | 2.50 g | Trans Fat | 0.00 g |

