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

RECIPE HACCP PROCESS: #1 - No cook





MEAT/MEAT ALTERNATE: WHOLE GRAINS

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 1 4-ounce container of yogurt and 1 1-ounce pouch of granola per serving. Each portion provides 1 oz. 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