

ASSORTMENT OF YOGURTS AND MUFFINS

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate, 1 oz. eq. whole grain

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 muffin and 1

yogurt

RECIPE HACCP PROCESS: #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Muffin Loaf, Blueberry, WGR, #1213	50 muffin loaves
Muffin Loaf, Chocolate Chip, WGR, #1214	50 muffin loaves
Yogurt, Berry, #1324	50 containers , 4 ounce
Yogurt, Strawberry Banana, #1326	50 containers , 4 ounce

DIRECTIONS

1. Thaw the muffins according to the directions on the package and/or case. If desired, the product can be warmed from a thawed state in the warmer set at 150 -175 degrees F. for 2 minutes at a time until the desired temperature is reached. Times may vary based on equipment. Do not refreeze.
2. Place an assortment of muffins on the heated portion of the line for service.
3. Place choice of yogurts on refrigerated line for service.

CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

4. Portion 1 muffin and 1 yogurt per serving. Each portion provides 1 oz. eq. whole grain and 1 oz. eq. meat/meat alternate.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

NUTRIENTS PER SERVING

Calories	225	Dietary Fiber	1.00 g	Sodium	165.00 mg	Sat. Fat	0.75 g
Carbohydrates	40.00 g	Protein	7.00 g	Total Fat	4.50 g	Trans Fat	0.00 g