

BAGEL AND CHOICE OF YOGURT

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

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

yogurt

RECIPE HACCP PROCESS: #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Bagel, WGR Sliced, #1200	100 bagels
Yogurt, Berry, #1324	50 containers
Yogurt, Strawberry Banana, #1326	50 containers

DIRECTIONS

- Heat the bagels from a frozen state according to the package and/or case directions. The bagels may also be thawed and served at room temperature.
 CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Place the bagels on the line for service.
 Hold and maintain the product at a minimum temperature of 135 degrees F or higher.
- Place the choices of yogurt on a refrigerated line for service.
 CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion 1 bagel and 1 4-ounce cup of yogurt per serving. Each portion provides 1 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.
 CCP: Hold the yogurt under refrigeration (41 degrees F or lower) and the bagels at 135 degrees F or higher. Check temperature every 30 minutes. Cover, label, and date any leftover yogurt, discard any leftover bagels.

NUTRIENTS PER SERVING

Calories	210	Dietary Fiber	4.00 g	Sodium	240.00 mg	Sat. Fat	0.00 g
Carbohydrates	43.00 g	Protein	10.00 g	Total Fat	1.00 g	Trans Fat	0.00 g