

# BANANA PUDDING



FRUITS

**MEAL COMPONENT CONTRIBUTION:**

1/8 cup fruit

**NUMBER OF PORTIONS:** 150 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 150 SERVINGS)
Pudding, Vanilla, RTS, Fat Free, #10 Can, #2310	4 #10 cans
Bananas, Raw, Regular, Green Tips, #4203	17 pounds + 4 ounces
Whipped Topping, Tube, Frozen, #1322	1 1/2 tubes + 8 ounces, , 16 ounces
Cookies, Vanilla Wafers, Bulk, #2301	2 pounds + 8 ounces
Cherries, Maraschino, Red, Halves, #2401	1 pound + 12 ounces

**DIRECTIONS**

- Chill the cans of vanilla pudding overnight in the refrigerator.  
When ready to assemble the Banana Pudding, open the cans of pudding and place it in a large bowl.
- Rinse the bananas under cold, running water, then drain them thoroughly.  
When ready to assemble the pudding, peel the bananas, then slice them into ¼" thick rounds.  
Fold bananas into the pudding as soon as they are sliced.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
- With a #8 scoop, portion the pudding into bowls or individual serving containers.
- Garnish each pudding with 1 tablespoon portion with whipped topping, 2 vanilla wafers, and a cherry (optional).  
Cover the puddings and refrigerate them until the time of service.  
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- Portion ½ cup per serving. Each portion provides 1/8 cup fruit.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**PRODUCTION NOTES**

Use USDA Foods products when available.

**NUTRIENTS PER SERVING**

Calories	179	Dietary Fiber	1.44 g	Sodium	170.00 mg	Sat. Fat	1.55 g
Carbohydrates	36.32 g	Protein	0.84 g	Total Fat	4.52 g	Trans Fat	0.00 g