

# FRENCH TOAST STICKS W/ YOGURT&FRUIT

**MEAL COMPONENT CONTRIBUTION:**

1 oz. eq.meat/meat alternate, 1½ oz. eq. whole grain, ½ cup fruit

**NUMBER OF PORTIONS:** 25 **SIZE OF PORTION:** 1 serving

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : FRUITS

INGREDIENT	MEASURE (FOR 25 SERVINGS)
Peaches, Canned, Light Syrup, Sliced, #2412	3 quarts + 1/2 cup
French Toast, Sticks, WGR, #1209	50 sticks
Yogurt, Low Fat. Plain, Bulk, #1325	3 quarts + 1/2 cup

**DIRECTIONS**

- Chill the sliced peaches in the refrigerator overnight.
- Use a #8 scoop to place ½ cup of peaches in the bottom of each parfait container.
  - Use a #8 scoop, place ½ cup of bulk vanilla yogurt over the peaches in each parfait container.
  - Cover and refrigerate the parfaits until ready for service.

Cover and refrigerate at 41 degrees F or lower until ready for service.
- Heat the french toast sticks from a frozen state until crisp, following the directions on the case and/or package  
 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.
- Cover the french toast sticks and hold them in the warmer until ready for service.  
 CCP: Cover and hold for service at 135 degrees F or higher.
- Portion yogurt and fruit with 2 french toast sticks. Each portion provides 1 oz. eq. meat/meat alternate, 1½ oz. eq. whole grain, and ½ cup fruit.  
 Promote the item by placing two french toast sticks in the yogurt on the serving line. The fruit should be seen in the bottom of each container.  
 CCP: Hold and maintain the product at a maximum temperature of 41 degrees F. Check the temperature every 30 minutes. Discard any leftovers.

**SERVING NOTES**

Promote item by placing two French toast sticks in yogurt at head of serving line. Fruit should be seen in bottom of container.

**NUTRIENTS PER SERVING**

Calories	361	Dietary Fiber	2.96 g	Sodium	270.00 mg	Sat. Fat	0.95 g
Carbohydrates	65.00 g	Protein	9.16 g	Total Fat	6.21 g	Trans Fat	0.00 g