

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 to place ½ cup of bulk vanilla yogurt over the peaches in each parfait container. Cover and refrigerate the parfaits until ready for service.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Heat the french toast sticks from a frozen state until they are crisp. Follow 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 a warmer until ready for service.
CCP: Cover and hold for service at 135 degrees F or higher.
- Portion yogurt and fruit with per french toast sticks per serving. Each portion provides 1 oz. eq. meat/meat alternate, 1½ oz. eq. whole grain, and ½ cup fruit.
CCP: Hold and maintain the product at a maximum temperature of 41 degrees F. Check the temperature every 30 minutes. Discard any leftover assembled product.

SERVING NOTES

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

PURCHASING GUIDE

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	361	Dietary Fiber	2.96 g	Sodium	270.50 mg	Sat. Fat	0.95 g
Carbohydrates	65.00 g	Protein	9.20 g	Total Fat	6.20 g	Trans Fat	0.00 g