

# YOGURT CUP WITH GRANOLA

**MEAL COMPONENT CONTRIBUTION:**

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

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 cup of yogurt and

1 pouch of granola

**RECIPE HACCP PROCESS:** #1 - No cook


MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Yogurt, Strawberry, #1324	25 containers
Yogurt, Strawberry Banana, #1326	25 containers
Granola, Chocolate, IW, 1 oz. #2091	25 pouches
Granola, Cinamon, IW, 1 oz. #2090	25 pouches

**DIRECTIONS**

- Place a yogurt cup in a container, use a variety of flavors of yogurt. Place the containers on the refrigerated portion of the line for service.  
 CCP: Cover and hold the yogurt under refrigeration (41 degrees or lower) until ready for service. Check the temperature every 30 minutes.
- Place one granola pouch in each container with the yogurt. use a variety of granola flavors.
- Portion one 4-ounce container of yogurt and one 1-ounce pouch of granola per serving. Each portion provides 1 oz. eq. of meat/meat alternate and 1 oz. eq. whole grains.  
 CCP: Cover and hold the yogurt under refrigeration (41 degrees or lower) during service. Cover, label, and date any leftovers. Refrigerate the yogurt at 41 degrees or lower.

**PRODUCTION NOTES**

Use USDA Foods or Department of Defense (DoD) products when available.

**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	190	Dietary Fiber	2.00 g	Sodium	80.00 mg	Sat. Fat	0.00 g
Carbohydrates	35.00 g	Protein	7.00 g	Total Fat	2.50 g	Trans Fat	0.00 g