

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