

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 pounds + 8 ounces
Cookies, Vanilla Wafers, Bulk, #2301	2 pounds + 8 ounces
Cherries, Maraschino, Red, Halves, #2401	1 pounds + 12 ounces

DIRECTIONS

1. Chill cans of vanilla pudding overnight in refrigerator. Open cans and place in large bowl.
2. Wash, peel, and slice bananas. Fold bananas into pudding.
3. With a #8 scoop, portion the pudding into bowls or individual serving containers.
4. Garnish each ½ cup portion with whipped topping, 2 vanilla wafers, and a cherry (optional).

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

5. 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	171	Dietary Fiber	1.44 g	Sodium	167.00 mg	Sat. Fat	1.55 g
Carbohydrates	36.62 g	Protein	2.40 g	Total Fat	2.14 g	Trans Fat	0.00 g