

WARMED BAGEL AND CHOICE OF YOGURT (WGR)

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 bagel and 1

yogurt

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Bagel, WGR Sliced, #1200	100 bagels
Yogurt, Strawberry, #1324	50 containers
Yogurt, Strawberry Banana, #1326	50 containers

DIRECTIONS

- Prepare bagels from a frozen state according to the directions on the case or package. Bagels may also be thawed and served at room temperature.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Cover the bagels, then hold them in a warmer for service.
CCP: Cover and hold for service at 135 degrees F or higher.
- Place the bagels on the line for service.
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes.
- Place the choices of yogurt on a refrigerated line for service.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion one bagel and one 4-ounce cup of yogurt per serving. Each portion provides 1 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.
CCP: Cover and hold the yogurt under refrigeration (41 degrees F or lower) until ready for service. If the bagels were heated, hold and maintain them at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate the leftover yogurt at 41 degrees F or lower. For quality service, leftover heated bagels may be discarded.

PRODUCTION NOTES

If the bagels are frozen, thaw them before service.

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	210	Dietary Fiber	4.00 g	Sodium	240.00 mg	Sat. Fat	0.00 g
Carbohydrates	43.00 g	Protein	10.00 g	Total Fat	1.00 g	Trans Fat	0.00 g