## ASSORTMENT OF YOGURTS AND MUFFINS

MEAL COMPONENT CONTRIBUTION:
1 oz. eq. meat/meat alternate, 1 oz. eq. whole grain
NUMBER OF PORTIONS: 100 SIZE OF PORTION: 1 muffin and 1
yogurt
RECIPE HACCP PROCESS: \#1 - No cook
INGREDIENT
Muffin Loaf, Blueberry, WGR, \#1213
Muffin Loaf, Chocolate Chip, WGR, \#1214
Yogurt, Berry, \#1324
Yogurt, Strawberry Banana, \#1326


MEAT/MEAT ALTERNATE : WHOLE GRAINS

## DIRECTIONS

1. Thaw the muffins according to the directions on the package and/or case. If desired, the product can be warmed from a thawed state in the warmer set at 150-175 degrees F. for 2 minutes at a time until the desired temperature is reached. Times may vary based on equipment. Do not refreeze.
2. Place an assortment of muffins on the heated portion of the line for service.
3. Place choice of yogurts on refrigerated line for service.

CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.
4. Portion 1 muffin and 1 yogurt per serving. Each portion provides 1 oz . eq. whole grain and 1 oz . eq. meat/meat alternate.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

NUTRIENTS PER SERVING

| Calories | 225 | Dietary Fiber | 1.00 g | Sodium | 165.00 mg | Sat. Fat | 0.75 g |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Carbohydrates | 40.00 g | Protein | 7.00 g | Total Fat | 4.50 g | Trans Fat | 0.00 g |

