

VARIETY OF YOGURTS AND MUFFINS - BRIGGS

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

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Muffin Loaf, Blueberry, WGR, #1213	50 muffin loaves
Muffin Loaf, Chocolate Chip, WGR, #1214	50 muffin loaves
Yogurt, Strawberry, #1324	50 containers , 4 ounce
Yogurt, Strawberry Banana, #1326	50 containers , 4 ounce

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 a 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 the thawed muffin loaves.
2. Place a variety of muffins on the line for service.
3. Place a variety of yogurts on the refrigerated portion of the line for service.

CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.

4. Portion one muffin and one yogurt per serving. Each portion provides 1 oz. eq. meat/meat alternate and 1 oz. eq. whole grain.

CCP: 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.

PRODUCTION NOTES

Thaw the muffins 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	225	Dietary Fiber	1.00 g	Sodium	163.00 mg	Sat. Fat	0.75 g
Carbohydrates	40.00 g	Protein	7.00 g	Total Fat	4.50 g	Trans Fat	0.00 g