

YOGURT AND FRUIT SMOOTHIES

RSD# 10, Avon, & Canton Public Schools - 2018

Grades:

Yield: 32 SERVINGS

| INGREDIENTS | 25 SERVINGS | | 50 SERVINGS | | DIRECTIONS |
|---|-------------|-------------|-------------|---------|---|
| | WEIGHT | MEASURE | WEIGHT | MEASURE | |
| FAT FREE MILK | 100 oz. | 3 qts ½ cup | | | 1. Sanitize work area with bleach & water solution. 2. Wash Hands. 3. Put on food service gloves. Cooking Methods: 1. PER SERVING PLACE 4 OZ. MILK, ½ CUP FRUIT AND 4 OZ. YOGURT IN BLENDER 2. BLEND UNTIL DESIRED CONSISTENCY 3. POUR INTO 12 OZ. CUP |
| FRUIT (BERRIES, BANANAS ETC.), FROZEN | 100 oz. | 3 qts ½ cup | | | |
| LOW FAT VANILLA YOGURT | 100 oz. | 3 qts ½ cup | | | |
| Serving Size: 12 oz. Meal Pattern Contribution: ½ cup Milk, ½ cup Fruit Juice, 1 oz. Meat/Meat Alternate Allergens: Dairy Notes: | | | | | Serving Instructions 1. Hold at 40°F or LOWER |

Recipe and Meal Contribution Review completed by Put Local on Your Tray.

SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.

