

RED, WHITE, & BLUE PARFAIT

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

Grades: K-12

Yield: 32 portions

INGREDIENTS	32 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	
Fresh blueberries Fresh strawberries Low fat vanilla yogurt Nut free granola	2 lbs 12 oz. 3 lbs 2 oz. 128 oz.	16 cups 8 cups	1. Sanitize work area with bleach & water solution. 2. Wash hands. 3. Put on food service gloves. Cooking Methods: 1. Wash blueberries. 2. Wash and chop strawberries. 3. Using a 12 oz. cup, layer 2 oz. (1/4 cup) yogurt, 1/4 cup strawberries, 1/8 cup granola, 2 oz. (1/4 cup) yogurt, 1/4 cup blueberries and 1/8 cup granola per serving
Serving Size: 1 parfait = 10 oz. in 12 oz. parfait cup Meal Pattern Contribution: 1/2 cup Fruit, 1 oz. Meat/Meat Alternate, 1/4 oz. equivalent of Whole Grain			HACCP / Serving Instructions: 1. Hold at 40°F or lower throughout serving. Check temperature again during serving. If above 40°F, remove from line and chill to 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.

