

YOGURT AND FRUIT SMOOTHIES

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

Yield: 32 SERVINGS

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Fat free milk Frozen fruit (berries, bananas, etc.) Low fat vanilla yogurt	8 lbs. 8 lbs.	1 gallon 128 oz.			<ol style="list-style-type: none"> Sanitize work area with bleach & water solution. Wash hands. Put on food service gloves. <p>Cooking Methods:</p> <ol style="list-style-type: none"> Per serving, place 4 oz. milk, ½ cup fruit and 4 oz. yogurt in blender. Blend until desired consistency. Pour into 12 oz. cup.
<p>Serving Size: 12 oz. Meal Pattern Contribution: ½ cup Milk, ½ cup Juice, 1 oz. M/MA Allergens: Dairy Notes: To meet the reimbursable breakfast, students must select one or more breakfast item from the following: a variety of milks, additional fruit choices, and a whole grain rich item.</p>					<p>Serving Instructions</p> <ol style="list-style-type: none"> Hold at 40°F or lower. Check temperature throughout service, and if above 40°F, remove from line and chill until 40°F or below.

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.

