Rockin'ola Yogurt Parfait-

Servings:	40.00		
Meal Type:	Lunch		
Category:	Entree		
HACCP Process:	Same Day Service		

JHS/KHS Vanilla yogurt with strawberries & blueberries

Nutrition Information

Calories	510.65	Protein	19.22g
Fat	15.16g	SaturatedFat	5.74g
Trans Fat	0.00g	Cholesterol	18.75mg
Carbohydrates	76.42g	Fiber	6.15g
Sugar	38.48g	Sodium	445.16mg
Iron	9.26mg	Vitamin C	14.40mg
Vitamin A	1442.89IU	Calcium	456.25mg

Ingredients

240 Ounce YOGURT VAN L/F PARFPR 6-4# YOPL

READY_TO_EAT

Ready to use with pouch & serving tip.

270 oz = 33.75 Cups or 4.22 bags

6 oz per parfait

40 Rockin'ola Pro granola

pre-packaged 1.5 oz- 1 per student K-6

10 Cup BLUEBERRY IQF 4-5# GFS

THAW-Overnight

Place blueberries slotted 4" or 6" slotted steam pan

(place slotted pan inside solid steam pan)

cover pan and thaw overnight.

- * 2 oz blueberries when mixed with another berry.
- * 4oz blueberry when used alone in parfait

10 Cup STRAWBERRY WHL IQF 4-5# GFS

THAW-Overnight

Sliced Strawberry-Wilkens

Place Strawberries slotted 4" or 6" slotted steam pan

(place slotted pan inside solid steam pan)

cover pan and thaw overnight.

- * 2 oz Strawberries when mixed with another berry.
- * 4oz Strawberry when used alone in parfait

40 Each CHEESE STRING MOZZ IW 168-1Z LOL

GFS#786580

1 PER STUDENT

80 Fluid Ounce CRUMB CRACKER GRAHAM 10# KEEB

GFS#109568

ADD 20Z OF GRAHAM CRACKER CRUMB TO BOTTOM OF BOWL

Preparation Instructions

- 1. USE 12OZ PARFAIT CLEAR CUP (WILKENS) WITH DOMED LID
- 2. pLACE 20Z OF GRAHAM CRACKER CRUMBS TO BOTTOM OF PARFAIT CUP
- 3. PLACE 3 OZ OF VANILLA YOGURT (gfs#811500) ON TOP OF GRAHAM CRACKER CRUMBS
- 4. ADD 2 OZ OF BERRIES (10Z STRAWBERRIES & 1 OZ BLUEBERRIES OR 2 OZ ONE TYPE OF BERRIES)
- 5. PLACE 3 OZ OF VANILLA YOGURT (gfs#811500) ON TOP OF BERRIES
- 6. ADD 2 OZ OF BERRIES (10Z STRAWBERRIES & 1 OZ BLUEBERRIES OR 2 OZ ONE TYPE OF BERRIES)
- 7. SERVE 1 BAG OF ROCKIN'OLA GRANOLA WITH EACH PARFAIT CUP!
- 8. SERVE 1 MOZZARELLA STRING CHEESE