# **Vanilla Yogurt Parfait**



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28453
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

# **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR	8 Ounce	8 oz yogurt = 2 Meat Alt.	811500
BERRIES BURST O IQF	1/2 Cup	If the frozen fruit has been thawed, drain most of liquid. Canned fruit should also be drained prior to building the parfait. Other canned or frozen fruit may be used in place of the frozen berries.	244620
CEREAL GRANOLA TSTD OAT	1 Cup	1 cup granola = 2 oz grain	711664

## **Preparation Instructions**

Use cup #557200 and either of these lids: #791505 (slot) or #864194 (flat lid).

Build parfait in the following layers: 4 oz yogurt in the bottom of the cup, then 1/4 cup (2 oz) fruit, 1/2 cup granola. Repeat this for one more layer.

CCP: Hold for cold service at 41° or lower.

# Meal Components (SLE) Amount Per Serving

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Meat	2.239
Grain	2.320
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving					
Cal	ories	733.88			
Fat		19.74g			
SaturatedFat		2.75g			
Trans Fat		0.00g			
Cholesterol		7.46mg			
Sodium		499.40mg			
Carbohydrates		129.77g			
Fiber		6.50g			
Sugar		64.84g			
Protein		15.96g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	282.16mg	Iron	2.90mg		

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Nutrition - Per 100g**

No 100g Conversion Available