# **Blueberry Yogurt Parfait**



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-33967
School:	Garden Prairie		

### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
BLUEBERRY FREE-FLOW IQF	272 Ounce	50 cup= 1/2 cup portion each.	119873
YOGURT GRK PLN N/F	200 Ounce	2 oz. each	398331
YOGURT VAN L/F	200 Ounce	2 oz. each	881161
OATS QUICK HOT CEREAL	64 Ounce	19 cups total. (4 3/4 cups = 1 pound of oats.)	467251
APPLESAUCE IN JCE NSA	3 Cup	BAKE	610283
OIL SALAD CANOLA NT	2 Cup		393843
EXTRACT VANILLA PURE	1 Tablespoon 1 Teaspoon (5 Teaspoon)		513873
SPICE CINNAMON GRND	1 Tablespoon 1 Teaspoon (5 Teaspoon)		224723

## **Preparation Instructions**

nstructions Yogurt Parfait Mix the two types of yogurt together.

Portion 4 ounces (1/2 cup) of yogurt mixture into a cup.

Layer with blueberries as desired.

Homemade Granola

Preheat oven to 350 ?.

Spray parchment or foil line sheet pan with cooking spray or brush lightly with canola oil.

Mix all ingredients together in a large bowl.

Spread on to lined baking sheet.

Bake for 20-25 minutes stirring half-way through baking process.

Bake until golden brown.

Let rest and cool completely before sealing in an airtight container.

Recipe Notes

One serving = 1/2 cup of yogurt, 1/2 cup of blueberries, 1/2 cup of granola

Crediting: One serving provides 1/2 cup fruit, 1.00 oz eq meat/meat alternate, 0.50 oz eq grains

#### **Meal Components (SLE)** Amount Per Serving Meat 1.000 Grain 0.500 Fruit 0.500 GreenVeg 0.000 RedVeg 0.000 **OtherVeg** 0.000 Legumes 0.000 Starch 0.000

Serving Size: 1.00 Each					
Amount Per Serving					
Calories	195.55				
Fat	33.25g				
SaturatedFat	14.73g				
Trans Fat*	0.21g				
Cholesterol	5.39mg				
Sodium	881.03mg				
Carbohydrates	83.91g				

Protein		20.97g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	179.92mg	Iron	3.30mg

1.87g 9.75g

#### **Nutrition - Per 100g**

**Nutrition Facts** 

Servings Per Recipe: 100.00

Fiber

Sugar

No 100g Conversion Available

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