



825660 - Wow Butter Yogurt Parfait

Source: Chef Cyndie and K-12 Team

Number of Portions: 16

Size of Portion: each

Components:

Meat/Alt: 2 oz
 Grains: 1 oz
 Fruit: 0.5 cup
 Vegetable:
 Milk:

Recipe Subgroups:

Whole Grain Rich

Attributes:

HACCP Process: #1 No Cook

Ingredients	Measures	Instructions
051486 Strawberries, Sliced, Frozen..... 825610R Granola, Plain.....	4 lbs + 8 ozs 2 lbs	Weigh required amount of frozen strawberries, and place in refrigerator overnight. Fruit is best partially thawed. Thaw only the amount needed for the recipe. CCP: Hold at 41° F or lower.
825040 Yogurt, Lowfat, Vanilla Pouch, Yoplait 1..... 120955 Wow Butter 6x5....OR Sun Butter..... 019296 HONEY..... 826517 Jelly, Grape, Polaner, 055485.....	2 pouch, 64 oz .1.cup 2 Tbsp 3/4 cup	Prepare school-made granola according to recipe #825081. Cool and store in a tightly covered container. Divide yogurt evenly into two large mixing bowls by placing 1 pouch into each bowl. In one large bowl, whisk wow butter and honey with 1 (64 oz) pouch of vanilla yogurt. In the other large bowl, whisk jelly with the remaining 64 oz pouch of yogurt.
826513 Chocolate Chips, Sysco Classic 5335757...	1/3 cup	CCP: No bare hand contact with ready to eat food. Layer ingredients in a 20 oz clear cup in the following order: <ul style="list-style-type: none"> • 4 oz peanut butter flavored yogurt (no. 8 disher) • ½ cup strawberries (no. 8 disher) • 4 oz jelly flavored yogurt (no. 8 disher) • Place 4 oz insert in cup and fill with 1/2 cup (1.91 oz weight) of school made granola. Top the granola with 1 tsp mini chocolate chips. Cover parfait cup with the dome or lid. CCP: Hold and Serve at 41° F or lower.

*Nutrients are based upon 1 Portion Size (each)

Calories	715 kcal	Cholesterol	5 mg	Sugars	*66.2* g	Calcium	264.53 mg	27.26%	Calories from Total Fat
Total Fat	21.67 g	Sodium	174 mg	Protein	16.79 g	Iron	2.82 mg	4.73%	Calories from Saturated Fat
Saturated Fat	3.76 g	Carbohydrates	113.35 g	Vitamin A	1011.3 IU	Water ¹	*2.02* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	9.04 g	Vitamin C	49.3 mg	Ash ¹	*0.08* g	63.37%	Calories from Carbohydrates
								9.39%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.