



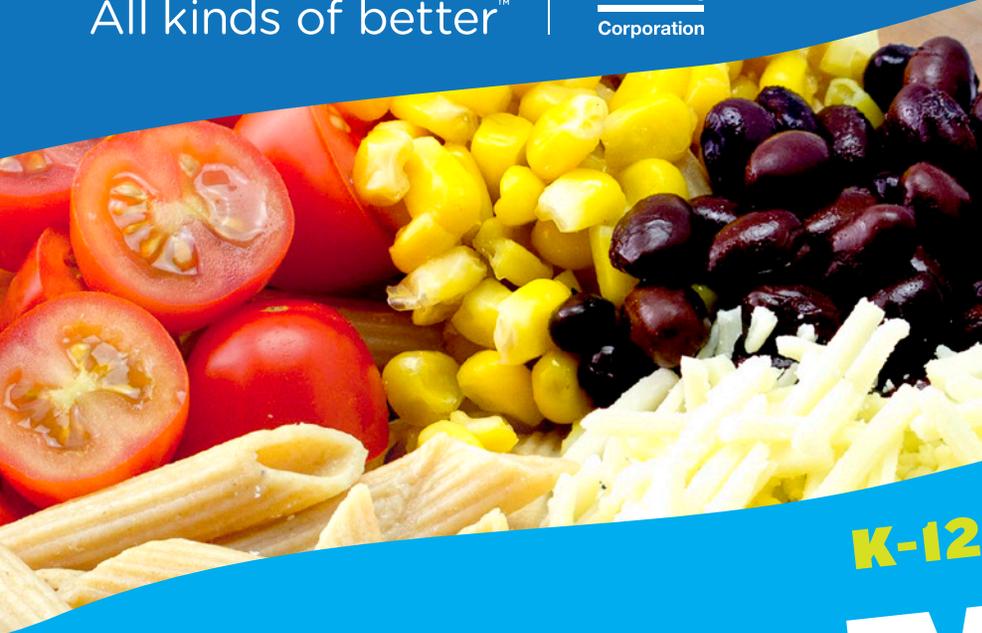
DANONE
NORTH AMERICA
AWAY FROM HOME

All kinds of better™

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Corporation



K-12 Recipes for the Current Crisis

5-Day Menu Plan





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Dear K-12 foodservice partners,

We cannot thank you enough for your hard work and commitment to feeding children and families during this unprecedented time. Our K-12 chef has created a feeding plan to offer you some ideas that may help you provide fresh grab and go meals during the current crisis and beyond.

Thank you for all that you do year round - but particularly during this time of need - to feed the nation's children. We will continue to provide additional recipes and resources throughout the crisis at [DanoneAwayFromHome.com/K12Support](https://www.danoneawayfromhome.com/K12Support). Please reach out with questions to schoolsk12@dannon.com.

Respectfully,
The Danone Away from Home team

Components of program:

- Tasty meals that meet meal pattern requirements
- Made from pantry staples + brands kids know and love
- Week-long menu cycle, designed for 2x week pickups
- If using a once a week meal drop off/pick up model, these simple menus can be sent home deconstructed to allow students to easily assemble at home
- Meals are quick to prepare, maximizing staff labor efficiencies
- Designed to accommodate common allergens by including ingredient swap recommendations

Please follow CDC and local authority guidelines when preparing food during the current COVID-19 pandemic. More information can be found at www.cdc.gov/covid19.

day 1 PICKUP DAY



Peanut Butter Quesadilla

day 2



Southwest Pasta Salad

day 3



Vanilla Yogurt Dipper Lunch

day 4 PICKUP DAY



Chicken Wrap

day 5



Yogurt Parfait

FEATURED IN 5-DAY MENU PLAN:

Code	Product	Case/Pack	Meat Alt. Contribution
Danimals® 4 oz. Nonfat Yogurt			
 73463	Strawberry	48/4 oz.	4 oz. = 1 MA
Dannon® Creamy 4 oz. Nonfat Yogurt			
 104658	Vanilla Twin Pack	2/24/4 oz.	4 oz. = 1 MA
Dannon® 32 oz. Yogurt Quarts			
 5793	Lowfat Plain	6/32 oz.	4 oz. = 1 MA
 60311	Lowfat Vanilla Flavored	6/32 oz.	4 oz. = 1 MA
Oikos® Pro Nonfat Yogurt			
 96399	Dannon® Oikos® Pro Greek Plain	2/6 lbs.	4 oz. = 1 MA
Horizon Organic® Cheese Sticks 1 oz.			
 106061	Cheese 1 oz, Mozzarella String Cheese	2/24 ct. trays	1 oz. = 1 M/MA

ADD TO ANY MEAL!

Code	Product	Case/Pack	Meat Alt. Contribution
Horizon Organic® Milk 8 oz.			
 100955	Original Low Fat Aseptic	18/8 oz.	N/A
 100631	Vanilla Low Fat Aseptic	18/8 oz.	N/A
 100205	Chocolate Low Fat Aseptic	18/8 oz.	N/A
 100952	Strawberry Low Fat Aseptic	18/8 oz.	N/A
Silk® Plant-Based Milk 8 oz.			
 101966	Aseptic Soy Milk Very Vanilla	18/8 oz.	N/A
 101965	Aseptic Soy Milk Chocolate	18/8 oz.	N/A

day 1

Peanut Butter Banana Quesadilla with Dannon® Creamy Strawberry Yogurt & Baby Carrots

This is a kid friendly, fruity twist on a traditional quesadilla. The creamy peanut butter banana quesadilla is made even tastier by dipping it into **Dannon® Creamy Strawberry Yogurt**.

Ingredients

- 50 each Strawberry Dannon® Creamy or Danimals® 4oz. Nonfat Yogurt
- 50, 2 oz grain equivalent Tortilla, Whole Grain
- 14 pounds Banana, whole
- 4 pounds Peanut Butter, creamy
- 8 pounds carrots, baby

NUTRIENTS PER SERVING	
Calories	646
Protein (gm)	21
Carbohydrate (gm)	80
Total Fat (gm)	24
Saturated Fat (gm)	5.6
Cholesterol (mg)	2.4
Dietary Fiber	11
Sodium	591



The Technique

- Peel and slice bananas.
- To build quesadilla, lay out wraps on a countertop. Place 1.1 ounce of peanut butter and ½ cup of sliced banana on top of tortilla.
- Fold tortilla in half and press to make tortilla stick. Cut in half. Serve with Dannon strawberry yogurt and baby carrots.
- Keep cold for service, below 41 degrees

RECIPE MODIFICATION FOR ALLERGENS/VEGETARIAN:

Use a soynut butter or sunflower seed butter for a peanut allergy friendly option. Use 6.25 quarts of Silk Soy Vanilla yogurt and add 1.5 cups of cocoa powder and 3 tablespoons of vanilla for a delicious chocolate variation.

RECIPE NOTES:

Frozen bananas can be used as well, thaw before using. This quesadilla can be warmed up for service by placing quesadillas on a parchment lined sheet pan and baking for 10 minutes in a 325-degree oven. Tortilla should be warm and soft, not crispy. Complete with Horizon Organic® Milk or Silk® Soy Milk.

MAKES | 1 quesadilla is 2 oz meat/meat
50 | alternate, 2 ounces grain equivalent,
SERVINGS | ½ cup fruit, ½ cup vegetable (red/orange)



Pactiv Item #: YC181160000
Container, 6" x 6" Clear Hinged
Container – Quesadilla



Pactiv Item #: YLS5FR
Lid, 5.5oz Clear Flat Lid
– Yogurt



Pactiv Item #: YS550
Cup, 5.5oz Trans Cup
– Yogurt



Pactiv Item #: YC181050000
Container, 5" x 5" Clear Hinged
Container – Cut Veg

day 2

Southwest Pasta Salad with Spicy Dannon® Yogurt Dressing & Orange Wedges

This colorful penne pasta salad has a variety of easy to prepare vegetables and is paired with a mildly spicy **Dannon® Yogurt** salad dressing, making this quick prep salad a delicious grab and go option!



Ingredients

- 46 ounces **Dannon® Lowfat Plain Yogurt**
- 6 pounds Penne, pasta, dry
- 5 pounds Cherry Tomatoes, fresh, halved
- 3.125 pounds Cheese, cheddar, shredded
- 5 pounds Corn, frozen, cooked and cooled
- 5 pounds Black Beans, canned, rinsed and drained
- 30 ounces Mayonnaise, RF, LS
- 2 Tablespoons Cumin, ground
- 2 Tablespoons Chili powder, ground
- 2 Tablespoon Garlic, granulated
- 2 teaspoons Black Pepper, ground
- 0.5 teaspoons Salt, kosher
- 40 pounds Oranges, whole, 113 count, cut into wedges

The Technique

- Cook pasta according to directions and cool.
- CCP: Cool from 135 to 70 within two hours and cool from 70-below 41 in four hours.
- Prep cherry tomatoes and drain and rinse black beans.
- For corn: reheat frozen corn to 135 degrees using steamer or stove top.
- CCP: Cool from 135 to 70 within two hours and cool from 70-below 41 in four hours.
- For dressing: whisk yogurt, mayonnaise, cumin, chili powder, granulated garlic, black pepper and salt together until combined.
- To assemble into grab and go salads, add: 1 cup cooked pasta, ¼ cup cherry tomatoes, 2 ounces cheese, ½ cup corn, ¼ cup black beans.
- Serve 1.5 ounces of with salad dressing on the side.
- CCP: Hold cold, below 41 degrees.
- Serve with orange wedges

RECIPE NOTES:

For non-vegetarian: add 3.5 pounds of chicken, frozen, diced to the recipe to credit as 2 oz meat/meat alternate, 2 oz grain, ¾ cup vegetables (¼ cup red/orange, ¼ cup legume, ¼ cup starchy) Complete with Horizon Organic® Milk or Silk® Soy Milk.

MAKES | 1 salad is 2 oz meat/meat alternate,
50 | 2 oz grain equivalent, ½ cup vegetable
SERVINGS | (¼ cup starchy, ¼ cup red/orange), ½ cup fruit

NUTRIENTS PER SERVING	
Calories	643
Protein (gm)	23
Carbohydrate (gm)	62
Total Fat (gm)	16.5
Saturated Fat (gm)	7
Cholesterol (mg)	31
Dietary Fiber	18
Sodium	432



Pactiv Item #: YCI81120000
Container, 8" x 8" Clear
Hinged 1 Compt – Salad



Pactiv Item #: YLS5FR
Lid, 5.5oz Clear Flat Lid
– Fruit Cup



Pactiv Item #: YS550
Cup, 5.5oz Trans Cup
– Fruit Cup



Pactiv Item #: YLS2FR
Lid, 2oz Souffle Cup Lid
– Dressing



Pactiv Item #: YS200
Cup, 2oz Souffle Cup
– Dressing



ALTERNATIVE OPTION
Pactiv Item #: YCI811130000
Container, 9" x 9" Clear Hinged
3-Compt – Salad/Sides

day 3

Vanilla Yogurt Dipper Lunch with Broccoli, Cheese & Graham Crackers

Kids love to dip. This lunch is easy to assemble and lets kids eat their way through their lunch by dipping everything into delicious, creamy yogurt.

Ingredients

- 50 each Dannon® Creamy Vanilla Nonfat Yogurt Twin Pack
- 50 each Horizon Organic® Cheese Sticks
- 5 pounds Graham crackers
- 4 pounds broccoli florets
- 8 pounds Apples, sliced



The Technique

- Assemble lunch into a compartment container giving each ingredients its own space.
- Leave prepackage graham crackers in plastic wrap when adding to container to avoid any moisture.
- CCP: Hold cold, below 41 degrees.

RECIPE VARIATIONS:

Make chocolate yogurt dip combine 6.25 quarts Dannon® Creamy Low-fat Vanilla Yogurt and 1.5 cups cocoa powder. Mix well.

RECIPE NOTES:

To prevent apple slices from browning, mix ½ teaspoon of salt into 1 gallon of water until salt is dissolved. Slice apples and place in water for 1 minute or up to 30 minutes. Remove from water and store apples cold, below 41 degrees. This will prevent browning for up to three days. Complete with Horizon Organic® Milk or Silk® Soy Milk.

MAKES | 1 bowl is 2 oz meat/meat alternate,
50 | 2 oz grain equivalent, ½ cup fruit,
SERVINGS | ½ cup vegetable (dark leafy green)

NUTRIENTS PER SERVING	
Calories	608
Protein (gm)	21
Carbohydrate (gm)	62
Total Fat (gm)	9.5
Saturated Fat (gm)	3.5
Cholesterol (mg)	10
Dietary Fiber	4
Sodium	459



Pactiv Item #: 6SFLY
Lid, 6" Clear Flat Lid – Lid



Pactiv Item #: Y6S324C
Container, 6" 32oz 4 Compt
Clear – 4 Compt Dipper



Pactiv Item #: Y6SD17DP3CJ
Container, 6" 32oz 3 Compt +
Dip Cup – Alternative 3 Compt



Pactiv Item #: YCI811130000
Container, 9" x 9" Clear Hinged
3-Compt – Alternative

day 4

Delicious Chicken Wrap with BBQ Yogurt Sauce, Bell Pepper Strips & Applesauce

An easy to assemble chicken wrap with a delicious flavor created by combing Dannon, Oikos, Greek Yogurt with a BBQ sauce for the perfect creamy and smoky flavor that all kids are sure to love.

Ingredients

- 64 ounces Dannon® Oikos® Pro Greek Plain Nonfat Yogurt
- 36 ounces Sweet BBQ Sauce
- 7 pounds Chicken, commodity, pre-cooked, diced, cold
- 2 pounds mixed greens
- 2 pounds tomato, thinly sliced
- 50 each Whole Wheat Wraps, 2 oz grain equivalent
- 2.5 #10 cans applesauce
- 8 pounds red/orange bell peppers, whole, sliced

NUTRIENTS PER SERVING	
Calories	666
Protein (gm)	27
Carbohydrate (gm)	51
Total Fat (gm)	15
Saturated Fat (gm)	4
Cholesterol (mg)	60
Dietary Fiber	34
Sodium	633



The Technique

- Mix BBQ Sauce and Dannon® Oikos® Pro Greek Plain Nonfat Yogurt together in a large bowl.
- Hold cold, below 41 degrees, until ready for assembly and service.
- To assemble wrap: layout wraps in a large area to form an assembly line.
- Top each wrap with 2 ounce of sauce and 2 ounces of chicken. Fold and seal the wrap. Package for service.
- For best quality, add 1/8 cup of lettuce and 2 slices tomatoes on the side to be added later when eaten.
- Serve with sliced bell peppers and applesauce
- Hold cold, below 41 degrees, until ready for assembly and service.

RECIPE NOTES:

Complete with Horizon Organic® Milk or Silk® Soy Milk.

MAKES
50
SERVINGS | 1 wrap provides 2 oz equivalent meat/
meat alternate, 2 oz grain equivalent,
½ cup fruit, ½ cup vegetable (red/orange)



Pactiv Item #: YC1810480000
Container, Small Hoagie Clear
Hinged 8.5" x 4" x 3.25" – Wrap



Pactiv Item #: YLS5FR Lid,
5.5oz Clear Flat Lid
– Fruit Cup



Pactiv Item #: YS550
Cup, 5.5oz Trans Cup
– Fruit Cup



Pactiv Item #: YC181050000
Container, 5" x 5" Clear
Hinged Container – Cut Veg

day 5

Dannon® Creamy Yogurt Parfait

with Strawberry, Peach, Granola & side of Sliced Cucumbers

This fruity Dannon® Vanilla Lowfat Yogurt parfait is a great grab and go option that allows kids to build their own parfait by adding the crunchy granola themselves!

Ingredients

- 12.5 quarts Dannon® Lowfat Vanilla Yogurt
- 6 pounds Strawberries, whole, frozen, thawed, drained
- 6 pounds Peaches, sliced, frozen, thawed, drained
- 6.25 pounds of granola
- 10 pounds cucumbers, sliced

NUTRIENTS PER SERVING	
Calories	577
Protein (gm)	24
Carbohydrate (gm)	75
Total Fat (gm)	11
Saturated Fat (gm)	5
Cholesterol (mg)	28
Dietary Fiber	7
Sodium	375



The Technique

- Mix thawed strawberries and peaches in a large bowl.
- To build parfait: place 4 ounces of Dannon® Lowfat Vanilla Yogurt in a parfait cup and top with ¼ cup fruit. Add remaining 4 ounces of Dannon® Lowfat Vanilla Yogurt and ¼ cup of fruit. Serve 2 ounces of granola in a separate container to allow mixing at home.
- Serve with sliced cucumbers.
- CCP: Keep cold, below 41 degrees.

RECIPE NOTES:

Leave fruit, Dannon® Lowfat Vanilla Yogurt separate to allow kids to completely build their own parfait. Complete with Horizon Organic® Milk or Silk® Soy Milk.

MAKES | 1 parfait is 2 oz meat/meat alternate,
50 | 2 ounces grain equivalent, ½ cup fruit,
SERVINGS | ½ cup vegetable (other)



Pactiv Item #: YPDL24CNH
Recycled Plastic No Hole
Dome Lid, "B" Size – Parfait



Pactiv Item #: PP04INSERT
4oz "B" Size Insert,
Clear – Parfait



Pactiv Item #: YP160CA
16oz Recycled Plastic
Cold Cup, Clear – Parfait



Pactiv Item #: Y6SD17DP3CJ
Container, 6" 32oz 3 Compt +
Dip Cup – Alternative 3 Compt

THANK YOU

What's important to you drives what we do.
Find the best K-12 solutions for your school today.
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