

YOUR TIME  
TO SHINE!

# TWO WEEK BREAKFAST MENU PLAN

Featuring 5 school-submitted recipes!



# Start The Day With a Delicious Breakfast!

This versatile and delicious menu offers ten recipes that meet the school nutrition guidelines for breakfast. Crowd-pleasing options full of whole grains, yogurt, and fresh fruit can help drive participation. These kitchen-efficient recipes use a variety of kid-approved flavors, making it easier to offer your students a breakfast they will love!\*

## WEEK ONE

### MONDAY



Blueberry Crunch  
Yogurt Parfait

### TUESDAY



Pineapple Strawberry  
Breakfast Nachos

### WEDNESDAY



Breakfast Bistro Box

### THURSDAY



Fluffy Yogurt Sheet  
Pan Pancakes

### FRIDAY



Yogurt Banana Split

## WEEK TWO

### MONDAY



Magically Delicious  
Fruity Parfait

### TUESDAY



Strawberry & Yogurt  
Oat Bars

### WEDNESDAY



Raspberry Mango Swirl  
Greek Yogurt Bowl

### THURSDAY



Chunky Monkey  
Breakfast Pizza

### FRIDAY



Peaches & Cream  
Overnight Oats

\*Recipe nutrition information is provided by Chef Sam Gasbarro

## FEATURED IN 5-DAY MENU PLAN:



Code	Product	Case/Pack	Meat Alternate Contribution
Danimals® 4 oz. Nonfat Yogurt			
73463	Strawberry	48/4 oz.	4 oz. = 1 MA



Silk® Dairy-Free 32 oz. Yogurt Alternative			
	Plain	6/32 oz.	4 oz. = 1 MA



Dannon® 32 oz. Yogurt Quarts			
5793	Lowfat Plain	6/32 oz.	4 oz. = 1 MA



5796	Lowfat Vanilla Flavored	6/32 oz.	4 oz. = 1 MA
------	-------------------------	----------	--------------



167517	Nonfat Strawberry Flavored	6/32 oz.	4 oz. = 1 MA
--------	----------------------------	----------	--------------



167516	Nonfat 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

## ADD TO ANY MEAL!



Code	Product	Case/Pack	Meat Alternate 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
--------	----------------------------	----------	-----



**DANONE**  
NORTH AMERICA  
AWAY FROM HOME

All kinds of better™

Certified  
**B**  
Corporation



MONDAY

# BLUEBERRY CRUNCH YOGURT PARFAIT

Served with Dried Cranberries

## INGREDIENTS

### Granola

- 2 pounds, 8 ounces rolled oats
- 16 ounces buttermilk, reduced fat
- 8 ounces butter, unsalted, melted
- 14 ounces sugar, granulated
- 1 teaspoon salt, kosher

### Parfait

- 6.5 quarts **Dannon® Lowfat Vanilla Yogurt**
- 9 pounds blueberries, IQF, frozen
- 4.5 pounds dried cranberries
- 52 each, 8 oz **Horizon Organic® Low Fat Aseptic Milk**

## RECIPE NOTES:

- If pre-plating, do not add granola until ready for service or serve separately.
- Encourage students to add dried cranberries to blueberry parfait when eating for added texture and flavor.



## TECHNIQUE

### For Granola:

1. Preheat oven to 275 degrees.
2. In a large bowl combine oats, buttermilk and melted butter. Let rest for 20 minutes, covered.
3. Add sugar and salt. Toss to combine. Rest covered for 20 minutes.
4. Transfer to a sheet pan that is lined with parchment.
5. Bake for 100 minutes. Stirring at 25 minutes intervals.
6. Remove from oven and cool at room temperature. Do not refrigerate or package warm.
7. Can be stored in a labeled, sealed container for up to 6 months.

### For Parfait:

1. Thaw blueberries in the refrigerator overnight.
2. In a 9 oz cup, portion 1/2 cup yogurt, 1/2 cup blueberries and top with 1.5 ounces of granola.

CCP: Keep cold for service, below 41 degrees  
Serve with 1/4 cup dried cranberries.

NUTRIENTS PER SERVING		% DV
Calories	497	24%
Protein (gm)	18	30%
Carbohydrate (gm)	81	29%
Total Fat (gm)	7	23%
Saturated Fat (gm)	3	15%
Cholesterol (mg)	19	6%
Dietary Fiber	6	21%
Sodium	250	10%
Sugar (gm)	36	



TUESDAY

# PINEAPPLE STRAWBERRY BREAKFAST NACHOS

Served with Vanilla Yogurt &  
Fresh Orange Wedges



## INGREDIENTS

- 50 each waffles, frozen, 1-ounce grain equivalent
- 1.5 #10 cans pineapple tidbits, canned, drained
- 7 pounds strawberries, sliced, frozen, thawed and drained
- 3.125 cups jalapeño, fresh, chopped
- 3.125 cups almonds, sliced
- 29 pounds oranges, fresh
- 50 each, 8 oz Horizon Organic® Low Fat Aseptic Milk
- 50 each, 4 oz Danimals® Nonfat Vanilla Yogurt
- 1 quart Dannon® Lowfat Vanilla Yogurt (optional)

## RECIPE NOTES:

- For an added sweet and salty flavor, sprinkle each nacho serving with 1 teaspoon tajin.
- For a grab and go option, keep ingredients separate to allow customer to assemble.
- May substitute canned and drained diced jalapeños for fresh.
- For a mild option, use green bell peppers in place of jalapeños.
- May use mini waffles as nachos. Follow CN label for crediting 1 oz grain equivalent.
- For nut allergies, omit almonds

## TECHNIQUE

1. Cook waffles according to package directions.  
CCP: hold hot, above 135 degrees.
2. Cut waffles into quarters.
3. Portion waffle quarters into a boat. Top with 1/2 cup pineapple, 1/4 cup strawberries, 1 tablespoon of diced jalapeños and 1 tablespoon of sliced almonds.
4. Serve with a 4-ounce cup of Danimals® yogurt.  
Optional: drizzle vanilla yogurt on top for presentation appeal.

### For Oranges:

Wedge or slice oranges. Serve chilled.  
CCP: hold cold, below 41 degrees.

NUTRIENTS PER SERVING		% DV
Calories	493	24%
Protein (gm)	18	36%
Carbohydrate (gm)	73	26%
Total Fat (gm)	8	10%
Saturated Fat (gm)	3	15%
Cholesterol (mg)	20	6%
Dietary Fiber	8	28%
Sodium	298	13%
Sugar (gm)	26	

WEDNESDAY

# BREAKFAST BISTRO BOX

## INGREDIENTS

### Chocolate Coconut Yogurt Muffin

- 1 pound flour, white wheat
- 1 pound flour, white, all-purpose
- 1 ounce baking powder
- 0.25 ounce salt, kosher
- 0.75 ounce baking soda
- 6 ounces cocoa powder
- 6 ounces sugar, granulated
- 4 pounds **Dannon® Lowfat Vanilla Yogurt**
- 4 each eggs
- 6 ounces oil, vegetable
- 4 ounces milk, low fat
- 2 ounces vanilla extract
- 18 ounces coconut, shredded
- 12 ounces chocolate chips, semi-sweet

### Creamy Strawberry Banana Smoothie

- 9.5 pounds banana, fresh (100-120 count)
- 5.25 pounds strawberries, frozen, whole
- 6.25 quarts **Dannon® Lowfat Vanilla Yogurt**
- 8.25 pounds grapes
- 48 each, 8 oz **Horizon Organic® Low Fat Aseptic Milk**

## RECIPE NOTES:

- Muffins can be frozen for later use.

SMOOTHIE  
SUBMITTED BY:  
Hawthorn Hill  
Elementary,  
Lee's Summit, MO

BISTRO BOX  
SUBMITTED BY:  
Madison Park  
Middle School,  
Phoenix, AZ

## TECHNIQUE

### For Muffins:

1. Preheat oven to 350 degrees.
2. Combine flours, baking powder, salt, baking soda, cocoa powder and sugar in a large bowl.
3. In a standing floor mixer, combine yogurt, eggs, oil, milk and vanilla extract. Mix well with a paddle attachment.
4. Slowly add dry ingredients into yogurt mixture just until combined. Do not over mix.
5. Gently mix in coconut and chocolate chips.
6. Scoop 3 ounces of batter into each muffin.
7. Bake for 15-20 minutes, until muffins are cooked and feel firm to the touch. Let cool.

### For Smoothie:

1. Peel bananas.
2. Place bananas, frozen strawberries, and yogurt in a large, high sided container. Blend with an immersion blender until smooth.
3. Portion into 9-ounce servings.

CCP: Keep cold for service, below 41 degrees.  
Place lid on smoothie for transport.

### To Assemble Bistro Box:

Place 1/2 cup grapes, smoothie, wrapped muffin and milk into a container.

CCP: Keep cold for service, below 41 degrees

NUTRIENTS PER SERVING			% DV
Calories	505		25%
Protein (gm)	12		24%
Carbohydrate (gm)	87		31%
Total Fat (gm)	12		16%
Saturated Fat (gm)	6		30%
Cholesterol (mg)	23		7%
Dietary Fiber	6		28%
Sodium	321		13%
Sugar (gm)	42		



THURSDAY

# FLUFFY YOGURT SHEET PAN PANCAKES

with Warm Lemon Blueberry Sauce & Maple Vanilla Yogurt, served with a side of Fresh Juicy Cantaloupe

## INGREDIENTS

### Pancakes

- 10.5 ounces flour, wheat, white
- 10 ounces flour, white, all-purpose
- 1.5 ounces baking powder
- 1/2 teaspoon salt
- 3 ounces sugar, brown, light
- 4 ounces butter, unsalted, melted, cooled
- 20 ounces milk, low fat
- 8 ounces **Dannon® Lowfat Vanilla Yogurt**
- 2 ounces vanilla extract
- 4 each eggs, raw, large

### Maple Yogurt

- 4 quarts **Dannon® Lowfat Plain Yogurt**
- 1 quart maple syrup
- 6 ounces vanilla extract

### Blueberry Compote

- 5.5 pounds blueberries, IQF
- 1 tablespoon lemon, zest

### Chilled Cantaloupe

- 11.5 pounds cantaloupe, fresh
- 32 each, 8 oz **Horizon Organic® Low Fat Aseptic Milk**



NUTRIENTS PER SERVING		% DV
Calories	476	23%
Protein (gm)	21	42%
Carbohydrate (gm)	78	28%
Total Fat (gm)	5	6%
Saturated Fat (gm)	2	10%
Cholesterol (mg)	42	14%
Dietary Fiber	3	10%
Sodium	448	19%
Sugar (gm)	39	

## TECHNIQUE

### For pancakes:

1. Preheat oven to 325 degrees.
2. Line a full-sized sheet pan with parchment paper.  
Spray sides with pan spray to prevent sticking.
3. In a large bowl, mix both flours, baking powder and salt. Set aside.
4. In another large bowl, whisk brown sugar and butter.  
(may use a standing floor mixer).
5. Add milk, yogurt, vanilla extract and eggs to sugar mixture.  
Whisk well to combine.
6. Stir wet ingredients into dry ingredients. Mix until combined.  
\*Do not over mix, this will make the pancakes less fluffy.
7. Pour batter into a full-size prepared sheet pan and spread into an even layer with a spatula.
8. Bake for 30-40 minutes, checking every 15 minutes to prevent top from over browning, turning if needed.
9. Let pancakes cool slightly. Cut into 8 rows of 8 with a bench scraper or knife. Serve two pieces per portion.

CCP: Hold in warm for service.

### To make maple yogurt:

Mix all ingredients in a large bowl. Whisk to combine.

CCP: Hold cold for service, below 41 degrees.

### To make blueberry sauce:

1. Thaw blueberries overnight in the refrigerator.
2. Combine blueberries and lemon zest in a 4-inch full sized hotel pan.  
Cover and place in steamer and cook for 30 minutes. Sauce should be warmed through and bubbling. Carefully remove from steamer and stir well.

CCP: Hold warm for service, above 135 degrees.

### To assemble for grab and go:

Place two pieces of pancake in a container, serve with 1/2 cup maple yogurt and 1/2 cup blueberry sauce in separate, lidded containers.

Allowing students to drizzle or dip at time of eating.

### For cantaloupe:

Dice cantaloupe into bite sizes pieces. Served chilled.

CCP: keep cold for service, below 41 degrees.

## RECIPE NOTES:

- Total uncooked weight of pancake batter is 65 ounces. If doubling this recipe, place 65 ounces of batter on each full-sized sheet tray.
- Pancakes can be frozen and reheated.



FRIDAY

# YOGURT BANANA SPLIT

## INGREDIENTS

- 4.5 pounds strawberries, sliced, frozen
- 2.5 pounds blueberries, IQF, frozen
- 0.75 #10 can pineapple, canned, tidbits
- 50 each banana, 150 count
- 6.25 quarts **Dannon® Oikos® Pro Greek Nonfat Vanilla Yogurt**
- 3.125 cups chocolate chips, semi-sweet
- 3.125 pound granola, bulk
- 50 each, 8 oz **Horizon Organic® Low Fat Aseptic Milk**

## RECIPE NOTES:

- Using Greek Vanilla Yogurt will create a more stable scoop of yogurt, but vanilla yogurt can be used as well
- If pre-plating, do not add granola until ready for service or serve separately.
- If sending home as a grab and go meal, give students all the parts to prep and assemble banana yogurt split themselves. Leave banana whole with peel, as it will brown if peeled too far in advance.

SUBMITTED BY:  
Hawthorn Hill  
Elementary,  
Lee's Summit, MO



## TECHNIQUE

1. Thaw strawberries and blueberries overnight in refrigerator.
2. Drain pineapple tidbits.
3. Peel banana and slice longways. Place in dish/container.
4. Top with 3 hills of yogurt (1/3 ounces of yogurt on each hill)
5. Top first hill with pineapple tidbits, second hill with strawberries and third hill with blueberries.
6. Sprinkle with 1 tablespoon chocolate chips.
7. Sprinkle with 1 oz of granola.
8. Serve immediately.

CCP: Keep cold for service, below 41 degrees.

NUTRIENTS PER SERVING		% DV
Calories	498	24%
Protein (gm)	22	44%
Carbohydrate (gm)	91	33%
Total Fat (gm)	6	7%
Saturated Fat (gm)	3	15%
Cholesterol (mg)	5	2%
Dietary Fiber	9	32%
Sodium	237	10%
Sugar (gm)	43	

MONDAY

# Magically Delicious Fruity Parfait

served with Frozen Blueberries

## INGREDIENTS

- 6.25 quarts **Dannon® Lowfat Vanilla Yogurt**
- 7 pounds strawberries, frozen, sliced
- 1.5 #10 can pears, canned, diced
- 3.125 pounds whole grain cereal
- 7 pounds blueberries, frozen, IQF
- 50 each, 8 oz **Horizon Organic® Low Fat Aseptic Milk**

## RECIPE NOTES:

- Encourage students to add blueberries to parfait for added flavor!
- If pre-plating, do not add cereal until ready for service or serve separately.



## TECHNIQUE

### For Parfait:

1. Thaw strawberries in the refrigerator overnight.
2. Open and drain pears and strawberries in a large colander together, tossing to mix.
3. In a 12 oz cup, portion 1/2 cup strawberries and peaches, top with 1/2 cup yogurt and 1 ounce of cereal.
4. Serve immediately.

CCP: Keep cold for service, below 41 degrees

### For blueberries:

Portion 1/2 cup of blueberries when frozen into cups and keep in freezer until service.

CCP: Keep cold for service, below 41 degrees.

NUTRIENTS PER SERVING		% DV
Calories	388	19%
Protein (gm)	16	32%
Carbohydrate (gm)	75	27%
Total Fat (gm)	3	7%
Saturated Fat (gm)	1	5%
Cholesterol (mg)	10	3%
Dietary Fiber	6	21%
Sodium	355	15%
Sugar (gm)	30	



TUESDAY

# STRAWBERRY & YOGURT OAT BARS

Served with a Peachy Fruity Delight Smoothie & Fresh Fruit

DR. SUESS  
DAY IS  
MARCH 2



## INGREDIENTS

### Strawberry Oat Bars

- 1 pound butter, unsalted, room temperature
- 2 pounds oats, rolled
- 18 ounces flour, all-purpose
- 12 ounces sugar, brown
- 1 teaspoon salt
- 2 each egg, large
- 40 ounces strawberries, whole, frozen, thawed
- 48 ounces **Dannon® Lowfat Vanilla Yogurt**

### Fruity Delight Smoothie

- 6 pounds strawberries, frozen, IQF, thawed
- 12 cups peaches, sliced, chilled, drained
- 6 each banana, 150 count
- 6 pounds **Dannon® Nonfat Strawberry Yogurt**

### Fresh Fruit

- 5 pounds strawberries, fresh, sliced
- 6.5 pounds bananas, 150 count, sliced
- 48 each, 8 oz **Horizon Organic®**

**Low Fat Aseptic Milk**

NUTRIENTS PER SERVING			% DV
Calories	483		24%
Protein (gm)	20		40%
Carbohydrate (gm)	78		28%
Total Fat (gm)	10		13%
Saturated Fat (gm)	6		30%
Cholesterol (mg)	33		11%
Dietary Fiber	8		28%
Sodium	208		9%
Sugar (gm)	23		

## TECHNIQUE

### For oat bars:

1. Preheat oven to 350 degrees.
2. In a standing floor mixer, combine butter, oats, flour, sugar and salt.  
Mix well until dough resembles pebble sized crumbs.
3. Add eggs and mix until dough forms solid crumbs. About 2- 5 minutes.  
Stop mixing before dough becomes one large dough ball.
4. Line a full-sized sheet pan with parchment and spray the edges of the pan.
5. Place 2/3 of the dough on the bottom of the sheet pan.  
Put remaining 1/3 aside for topping later.
6. Push dough into an even and solid layer on the bottom for the sheet pan.
7. If oats are sticking to hands, add a small amount of water and continue pressing to prevent sticking.
8. In a large bowl, add thawed strawberries.  
Mash slightly with a masher or break apart with gloved hands.
9. Add yogurt and stir.
11. Add remaining oat mixture by sprinkling on the top of the yogurt layer.
12. Bake for 45-50 minutes, checking occasionally to prevent over browning on the corners, rotating if needed.

### RECIPE NOTES:

- Garnish smoothie with diced strawberries, optional.
- To theme this menu for Dr. Seuss Read Across America Day, slice the strawberries and bananas. Place a marshmallow on a toothpick and top by alternating strawberries and banana slices.
- Bars will hold for up to 2 days.

13. If bars are browning too fast, turn oven down to 325 degrees.
14. Remove from oven and cool.
15. Once bars are slightly cooled, place in refrigerator to cool to below 41 degrees.  
CCP: Cool from 135-70 degrees within two hours and cool from 70- below 41 degrees within 4 hours.
16. Once cooled, cut in to 8 rows of 6 to make 48 bars.  
CCP: Keep cold for service, below 41 degrees.

### For smoothie:

1. Puree strawberries, peaches, and banana until smooth. Add yogurt and blend.  
CCP: Keep cold for service, below 41 degrees.
2. Slice fresh strawberries and bananas to serve.  
CCP: Keep cold for service, below 41 degrees.





WEDNESDAY

# RASPBERRY MANGO SWIRL GREEK YOGURT BOWL

Served with Diced Pineapple

## INGREDIENTS

- 6.25 quarts **Dannon® Oikos® Pro** Greek Nonfat Vanilla Yogurt
- 3.125 pounds raspberry puree, frozen, thawed
- 4.5 pounds raspberry, individually quick frozen
- 4 pounds mango, diced, frozen, thawed
- 3.125 cups coconut, dried, shredded
- 3.125 pounds granola
- 2 #10 can pineapple, canned, diced
- 50 each, 8 oz **Horizon Organic®** Low Fat Aseptic Milk

## RECIPE NOTES:

- Keep granola separate from yogurt to prevent it from getting soggy.
- Encourage students to add pineapple to their yogurt bowl for a fruitier flavor!



## TECHNIQUE

1. Portion 1 tablespoon of raspberry puree into the bottom of a container.
2. Portion 4 ounces of yogurt on top.
3. Drizzle 1 tablespoon of raspberry puree on top of yogurt. Swirl with a toothpick or plastic knife.
4. Top with 1/4 cup mango, 1/4 cup raspberries and 1 tablespoon of coconut.
5. Serve with 1 oz of granola on the side.
6. Serve immediately or cover and refrigerate.
7. Serve cold.
8. Portion 1/2 cup of pineapple into soufflé cups. Keep cold for service.

CCP: Keep cold for service, below 41 degrees.

NUTRIENTS PER SERVING		% DV
Calories	431	21%
Protein (gm)	22	44%
Carbohydrate (gm)	79	28%
Total Fat (gm)	4	5%
Saturated Fat (gm)	2	10%
Cholesterol (mg)	4	1%
Dietary Fiber	7	25%
Sodium	261	11%
Sugar (gm)	34	

THURSDAY

# CHUNKY MONKEY BREAKFAST PIZZA

With Peanut Butter & Silk® Soy  
Yogurt Alternative Spread



## INGREDIENTS

- 3.125 quarts **Silk® Soy Dairy-Free Yogurt Alternative**
- 1.75 pounds peanut butter
- 6 ounces honey
- 1 ounce vanilla extract
- 2 cups chocolate chips, dairy free
- 14.5 pounds banana, fresh, 150 count
- 100 each waffle, frozen, 1-ounce grain equivalent each
- 9.5 pounds strawberries, fresh
- 50 each, 8 oz **Silk® Aseptic Soy Milk, Very Vanilla**

## RECIPE NOTES:

- Soy butter can be substituted for peanut butter.
- For grab and go, keep all items separate and allow students to assemble once they receive the meal.
- For grades K-5, one breakfast pizza per serving.

## TECHNIQUE

1. In a large container, mix soy yogurt alternative, peanut butter, honey and vanilla extract.  
CCP: Keep cold for service, below 41 degrees
2. Cook waffles according to packaging directions.  
CCP: Keep warm for service, above 135 degrees
3. Peel and slice bananas.
4. Portion 1.25 ounces of soy yogurt alternative mix on to each waffle. Top with 1/4 cup sliced banana and 1 teaspoon of dairy-free chocolate chips.
5. One serving is two waffle pizzas.
6. Serve immediately with a side of 1/2 cup fresh strawberries.

NUTRIENTS PER SERVING		% DV
Calories	580	29%
Protein (gm)	18	36%
Carbohydrate (gm)	84	30%
Total Fat (gm)	19	24%
Saturated Fat (gm)	6	30%
Cholesterol (mg)	5	1%
Dietary Fiber	7	25%
Sodium	320	13%
Sugar (gm)	19	



FRIDAY

# PEACHES & CREAM OVERNIGHT OATS

with Cinnamon Apples Slices

A delicious make ahead breakfast  
that is ready to go in the morning!

## INGREDIENTS

- 2 pound 4 ounces rolled oats
- 6.25 quarts Dannon® Lowfat Vanilla Yogurt
- 6.5 cups milk, 1%
- 1 tablespoon cinnamon, ground
- 2 #10 cans peaches, drained, canned, diced
- 6 pounds apples, fresh
- 1/2 cup cinnamon, ground
- 50 each, 8 oz Horizon Organic® Low Fat Aseptic Milk

## RECIPE NOTES:

- Encourage students to make it a complete and delicious meal by dipping cinnamon apples in overnight oats!
- Sprinkle with a small amount of cinnamon for added garnish.
- To prevent apples from browning, fill a container with 1 gallon of cold water and add 1/2 teaspoon of salt. Stir to dissolve salt. After slicing apples, dip apples in water mixture for at least 1 minute. This will prevent apples from browning for up to 4 days.

## TECHNIQUE

1. In a large bowl, combine oats, yogurt and milk.
2. Stir in cinnamon.
3. Add 1/4 cup of peaches to bottom of cup.
4. Top with 6 ounces of oat mixture.
5. Top with another 1/4 cup diced peaches.
6. Cover and refrigerate overnight.
7. Serve cold.  
CCP: Keep cold for service, below 41 degrees.
8. For apples: slice apples. In a large container, toss apple slices with cinnamon.  
CCP: Keep cold for service, below 41 degrees.



NUTRIENTS PER SERVING		% DV
Calories	398	19%
Protein (gm)	17	34%
Carbohydrate (gm)	74	27%
Total Fat (gm)	3	10%
Saturated Fat (gm)	1	5%
Cholesterol (mg)	12	4%
Dietary Fiber	13	46%
Sodium	245	10%
Sugar (gm)	30	

# THANK YOU



What's important to you drives what we do.  
Find the best K-12 solutions for your school today.  
**[DanoneAwayFromHome.com/K12Support](https://DanoneAwayFromHome.com/K12Support)**