Standardized Recipe Form for the School Nutrition Programs

Recipe name: Strawberry Smoothie Bites Category: Breakfast

Recipe number:

For <u>52</u> servings

Ingredients	Weight	Measure	Directions
Greek Vanilla Yogurt	17 ½ lbs		 PREP: Grab 13 full sheet pans to have ready for scooping yogurt mixture along with all equipment and ingredients. 1. In a 20-quart container, add yogurt (one 17 ½ lb. tub), strawberries (two 5 lb. bags) and 1 ½ cups of maple syrup. 2. Blend yogurt mixture together well with an immersion blender. 3. With a 30# scoop, place 32 scoops of yogurt mixture onto full sheet pan. Repeat for 13 pans. 4. Top each scoop with 1 Tablespoon of granola.
Frozen Strawberries, Diced	10 lbs		
Maple Syrup		1 ½ cups	
Granola (we make our own)		12 cups	
			5. Place sheet pans on a covered speed rack and freeze overnight.
			6. Remove from freezer and use spatula to put 8 bites in each serving container.
			**Note: this recipe will fill 32 scoops per pan and use 13 sheet pans

Serving size and yield

Serving size: 8 bites Yield: 52 bites

Cooking time and temperature

Conventional oven Temperature: Time: Convection oven Temperature: Time:

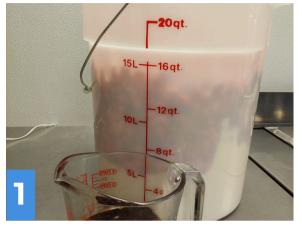
Meal pattern contribution (based on serving size)

Meats/meat alternates (ounce equivalents): 1 oz Grains (ounce equivalents): 1 oz Fruits (cups): 1 cup Vegetables (cups):

Strawberry Smoothie Bites



 Grab 13 full sheet pans to have ready for scooping yogurt mixture along with all equipment and ingredients.



 In a 20-quart container, add yogurt (one 17.5 lb. tub), strawberries (two 5 lb. bags) and 1 ½ cups of maple syrup.



• Blend yogurt mixture together well with an immersion blender.



 With a 30# scoop, place 32 scoops of yogurt mixture onto full sheet pan. Repeat for 13 pans.



- Top each scoop with 1 Tablespoon of granola.
- Place sheet pans on a covered speed rack and freeze overnight.



• Remove from freezer and use spatula to put 8 bites in each serving container.

Developed by Champlain Valley Union High School, VT