PARFAIT 101

Parfaits are great as snacks or meals! Make delicious, nutritious parfaits at home using the fruits, yogurt and extras listed below. YOGURT 4 OZ. Yogurt, lowfat: ☐ Flavored □ Plain ☐ Greek-style ☐ Vanilla **FRUITS** 1/2 cup ☐ Apples ☐ Kiwi □ Peaches □ Bananas □ Mango □ Pineapple ☐ Blueberries □ Oranges ☐ Raspberries ☐ Strawberries ☐ Cherries, pitted □ Papaya **EXTRAS** ☐ Brown Sugar ☐ Cinnamon □ Nutmeg ☐ Granola ☐ Cereal □ Nuts ☐ Chocolate Chips ☐ Honey □ 0ats ☐ Chocolate Syrup ☐ Maple Syrup □ Raisins **TIPS** • Use fresh, frozen or dried fruits Layer your favorites **American**

Banana-based parfaits will

darken if refrigerated overnight

Stick a spoon in your parfait and

freeze it to create a parfait pop!

RECIPES TO TRY

STRAWBERRY BANANA PARFAIT



1/4 fruit 1/2 grain I meat alternative

Yield: 50, 7 oz. servings

INGREDIENTS

12 ½ lbs. lowfat vanilla yogurt 3 lbs. + 2 oz. strawberries, sliced 3 lbs. + 2 oz. blueberries 8 cups granola

DIRECTIONS

- Put 2 oz. of yogurt into a 7 oz. plastic cup with lid.
- 2 Layering: I oz. strawberries, 2 oz. yogurt, l oz. blueberries, top with 2 ½ Tbsp. of granola.
- Place lid on cup and hold at 41°F or lower for cold service.
- Tips: Substitute diced peaches, nectarines, apples, pears or other seasonal berries.



FRUITY YOGURT POPSICLES

1/2 fruit | I oz. meat alternative

Yield: 48 servings

INGREDIENTS

13 lbs. frozen berries 12 lbs. plain fat-free Greek yogurt

DIRECTIONS

- Place 1/2 cup fruit in each cup.
- Place 1/2 cup yogurt into cups of fruit.
- Stir each cup with plastic spoon and place in center of cup.
- Freeze until firm and hold at 0°F until ready to serve.



