



## CHOCOLATE CHIP UBR & BANANA YOGURT PARFAIT

A Breakfast parfait for the K-12 segment providing 1/2 oz. Meat/Meat Alternative and 1 oz. eq. Grain serving on USDA Child Nutrition Food Based Menus

**Yield: 4 parfaits**

### INGREDIENTS

- 4 oz **RICH'S** UBR® OATMEAL CHOCOLATE CHIP ULTIMATE BREAKFAST ROUND DOUGH 2.5OZ (#13709)
- 4 oz Banana sliced 1/3" thick
- 0.9 oz Banana Fat & Sugar free Instant Pudding Mix
- 2 oz Fat free Chocolate syrup
- 8 oz Yogurt
- 4 oz **RICH'S** Rich's® Whip Topping®, Non-dairy, 12 2-lb Cartons (#08011)

### CHEF NOTES

One parfait served with 8 oz. low fat or flavored fat free milk and 1/2 cup fruit for a complete reimbursable breakfast on USDA Child Nutrition Food Based Menus.



### DIRECTIONS

- 1 Crumble the baked UBRs for the granola layer and toast in oven for 3 min. at 325 F degrees.
- 2 Thaw the Rich's topping and whip at medium speed with wire whip attachment until firm peaks are reached.
- 3 Fold yogurt and instant pudding mix and blend thoroughly into the topping
- 4 In four clear 9 oz. plastic tumblers assemble parfaits in layers starting with 1 Tbsp. UBR crumbles, 1.5 oz. topping/yogurt blend, 1 Tbsp. UBR crumbles, 1.5 oz. topping/yogurt blend.
- 5 Pipe a 1/4 oz. dollop of the topping/blend on each cup and garnish with a banana slice and 1/2 oz. drizzle of the chocolate syrup. Refrigerate until ready to serve.