



UBR BANANA CHUNKY MONKEY PARFAIT

Enjoy this super creamy and healthy Chunky Monkey Parfait for breakfast

Yield: 1 Parfait



INGREDIENTS

- 8 Each **RICH'S** UBR® Oatmeal Chocolate Chip Ultimate Breakfast Round IW, Baked, Nut-Free, 126 2.2-Oz Rounds (#13862)
- 2 qt. Low Fat Vanilla Yogurt
- 8 C Fresh Banana, Diced
- 4 oz Fat free Chocolate syrup
- 1 tbsp. Lemon juice
- 4 oz **RICH'S** On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)

DIRECTIONS

- 1 Prior to Use: Store product frozen at 0°F to -10°F. Thaw Topping: Remove On top Topping from freezer and place in cooler at 40°F to thaw overnight.
- 2 Thaw 8 Baked Oatmeal Choc. Chip UBRs and crumble them into a bowl. Place 16 clear plastic 16 oz. cups on a sheet pan and place 1 Tbsp. (rounded) UBR crumbles in each glass.
- 3 Place 1 qt. low fat vanilla yogurt in one of two 18" disposable pastry bag. Fill the second bag and set in cooler to hold until ready to use.
- 4 Pipe 2 oz. yogurt into each cup.
- 5 Toss 1 Tbsp. lemon juice with diced bananas and add ¼ cup diced banana on top of the yogurt, another 1 Tbsp. UBR crumbles and top with 2 oz. yogurt and ¼ cup bananas.
- 6 Garnish with ½ oz. of On Top Topping.
- 7 Drizzle ¼ oz. chocolate syrup over parfaits. Place a clear plastic lid on each parfait cup. Refrigerate the parfaits. Shelf-life of parfaits is 2 days in the cooler.

CHEF NOTES

EACH PARFAIT PROVIDES 1 OZ. EQ. WHOLE GRAIN, 1 OZ. M/MA & 1/2 C. FRUIT SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS