

Title: Beet and CherryYogurt Breakfast SmoothieRecipe Code No:Category: Breakfast

Recipe Code No:

Cooking Process: #1 No Cook

125 Servings			
Ingredients	Weight	Measure	Directions
Beets, fresh, loose, AP		25 lb	 Wash and scrub beets using a vegetable brush under running water.
Cherries, pitted, frozen	17 lb 3 oz		 Place beets in a perforated pan and steam until fork tender. Smaller beets can steam as quickly as 30 minutes, whereas la may take up to one hour. Do <u>not</u> peel until after they are cooked
Banana, fresh, Very Ripe , EP	15 lb 10 oz		Note: May use 19 lb 4 oz of cooked, cooled, packaged, ready beets as a substitute for the fresh beets.
Yogurt, Greek, vanilla, fat-free		15 qt + 2 ½ cups	 <i>CCP: Cook to an internal temperature at or above 135° F.</i> 3. Allow to slightly cool, remove peel, then dice into large chunks Note: beets stain everything they touch! Place in a storage container, cover, and chill until cold. Edible portion is about 19 oz.
			CCP: No bare hand contact with ready to eat food. CCP: Hold at or below 41° F .
			4. For easiest preparation, using an immersion blender, puree the ingredients until smooth in two batches using a 22 qt clean sto container: 9 lb 10 oz of cooked and peeled beets, 8 lb 9 oz of frozen cherries, 7 lb 13 oz bananas, and 7 qt plus 4 ½ cups of yogurt. As an option, product may be prepared in cleaned and sanitized gallon buckets approved for food production.

	125 S	Servings		
Ingredients	Weight	Measure	Directions	
			 <i>CCP: No bare hand contact with ready to eat food.</i> 5. Pour 8 fluid oz (1 cup) into each 9 oz cup. Place lid on cup and chill until service. <i>CCP: No bare hand contact with ready to eat food.</i> <i>CCP: Hold and serve at or below 41° F.</i> 	

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Meal Components: 1 oz eq M/MA and 1/2 cup Fruit

Notes:

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Food as Purchased for	125 Servings
Bananas, fresh, 100-120 count, Regular, Whole	24 lb

Serving

1 cup (8 fl oz) provides 1 oz eq m/ma and $\frac{1}{2}$ cup fruit.

Nutrients Per Serving							
Calories	208	kcal	Sat Fat	<1	g		
Protein	13	g	Chol	3	mg		
Carb	41	g	Sodium	110	mg		
Total Fat	.5	g	Dietary Fiber	5	g		