Creamy Fruit Salad





1 Serving Provides:

CACFP: ½ cup Fruit NSLP: ½ cup Fruit SFSP: ½ cup Fruit

HACCP Process #1 No Cook Preparation

| | 10 Ser | vings | 20 Servings | | |
|--|-----------|---------|------------------|---------|--|
| Ingredients | Weight | Measure | Weight | Measure | |
| Strawberries, fresh, quartered | 12 ounces | 2 cups | 1 pound 8 ounces | 1 quart | |
| Blueberries, fresh | 6 ounces | 1 cup | 12 ounces | 2 cups | |
| Grapes, fresh, green or red, halved | 6 ounces | 1 cup | 12 ounces | 2 cups | |
| Pineapple chunks, canned, drained | 8 ounces | 1¼ cups | 1 pound | 2½ cups | |
| Low-fat vanilla yogurt | 6 ounces | ³¼ cup | 12 ounces | 1½ cups | |



Directions

- 1. Combine the strawberries, blueberries, grapes and pineapple chunks in a large mixing bowl.
- 2. Add yogurt and stir gently to coat the fruit.

CCP: Hold for cold service at or below 41°F. Serve ½ cup portions using a #8 scoop.

| Serving | Yield | Volume |
|---------|-----------------------------|------------------------------------|
| ½ cup | 10 Servings: about 2 pounds | 10 Servings: about 1 quart 1 cup |
| | 20 Servings: about 4 pounds | 20 Servings: about 2 quarts 2 cups |

| Nutrients Per Serving | | | | | | | |
|-----------------------|-------|---------------|-------|-----------|-------|--|--|
| Calories | 60 | Sodium | 12 mg | Vitamin A | 43 IU | | |
| Total Fat | 0.4 g | Carbohydrate | 14 g | Vitamin C | 24 mg | | |
| Saturated Fat | 0.2 g | Dietary Fiber | 1.5 g | Iron | 0 mg | | |
| Cholesterol | 1 mg | Protein | 1 g | Calcium | 41 mg | | |