





Mocha Coffee Chill

Recipe Type: Breakfast

Meal Components: 2 oz M/MA, 1/2 cup fruit, 1 cup milk

	4 Servings		24 Servings		96 Servings					
Ingredients	Weight	Measure	Weight	Measure	Weight	Measure	Directions			
							CCP: No bare hand contact with ready to eat food.			
Yogurt, Greek, vanilla, fat free		1 qt		1 gal + 2 qt		6 gal	1. Place yogurt, frozen bananas, cocoa powder, and instant coffee in 5-gallon bucket. Pour milk on top. Blend using			
Banana, frozen, EP	1 lb		3 lb		12 lb		immersion blender until pureed and smooth.			
Cocoa powder		1/4 cup		1 1/2 cup		6 cups	Note: A 5-gallon bucket can hold 24 servings.			
Instant coffee		1 Tbsp + 1 tsp*		1/2 cup*		2 cups*				
Milk, fat free		1 qt		1 gal + 2 qt		6 gal				
							2. Pour 22 oz smoothies into 24 oz cups evenly and top with lid.			
							CCP: Hold and serve at 41° F or below. CCP: No bare hand contact with ready to eat food.			







Notes:

1 lb EP bananas = 1 lb 9 oz AP bananas or ~4 bananas or 2 cups puree.

Fruit (puree) in smoothies credits as fruit juice. Fruit puree was weighed and measured without the addition of water or other ingredients.

1 smoothie can credit as a reimbursable 6-12 lunch (3 items) or breakfast (3 items).

*The amount of instant coffee needed will vary by brand. Adjust quantity to provide 8 oz of coffee per smoothie according to package instructions.

Serving:

1 serving provides 2 oz meat/meat alternate, 1/2 cup fruit, and 1 cup milk.

Portion Size	Calories	Total Fat	Saturated Fat	Cholesterol	Sodium	Carbohydrates	Dietary Fiber	Sugars	Protein
22 fl oz	326 kcal	1.53 g	0.94 g	11.70 mg	182.03 mg	52.47 g	4.60 g	41.12 g	29.63 g

Nutrients generated with NUTRIKIDS® Menu Planning and Nutritional Analysis software and should not be used medical conditions or food allergies.