

CHERRY AND YOGURT PARFAIT

Yield: 6 Servings | Serving Size: 3/4 cup

Cost/Serving: \$1.02

Ingredients:

3/4 cup granola, whole grain rich

3 cups fresh cherries, pitted and whole sliced, or chopped

3 cups plain yogurt, low-fat

1/2 tsp vanilla extract

1 tbsp honey

Directions:

- 1. Set out desired number of cups (about 9 oz each) on workspace.
- 2. Place 1/2 cup cherries in each cup.
- 3. Combine yogurt, vanilla, and honey in a large bowl. Stir well.
- 4. Portion 1/2 cup (about 4 oz) yogurt mixture on top of cherries.
- 5. Sprinkle granola on top of yogurt, portioned evenly between desired number of cups/servings.
- 6. Serve immediately

| Nutrition Facts | |
|------------------------------------|------------------|
| 6 servings per con Serving size | |
| Amount Per Serving Calories | ⁹ 170 |
| | % Daily Value |
| Total Fat 2.5g | 3% |
| Saturated Fat 1.5g | 8% |
| Trans Fat 0g | |
| Cholesterol 10mg | 3% |
| Sodium 35mg | 2% |
| Total Carbohydrate | 25g 9 % |
| Dietary Fiber 2g | 7% |
| Total Sugars 16g | |
| Includes 4g Added | Sugars 89 |
| Protein 12g | |
| Vitamin D 0mcg | 09 |
| Calcium 130mg | 109 |
| Iron 0.7mg | 49 |
| Potassium 300mg | 69 |

Source: MT Harvest of the Month and What's cooking USDA Mixing Bowl

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