



TASTE -A- LIKES

Restaurant-inspired. School-delivered.

 **General Mills**
Convenience
& Foodservice

BULK YOGURT • CINNAMON ROLLS • BISCUITS



Encourage students to make school food a habit by serving items inspired by their favorite restaurants! Test out these trendy menu ideas that combine the taste students love with the ease you need. Let's make school food *even* better together.

ON THE MENU

#1



SHAMROCK
SMOOTHIE

#2



YOBA
TEA

#3



PROTEIN
POWER CUPS

#4



CINNAFUN
BUNS

#5



PEACHY KEEN
COBBLER

#6



CINNAMONKEYS

#7



CINNABISCUIT SNAX

#8



POPCORN CHICKEN
MASH BOWL

#9



ENGLISH
BISCUFFIN

BULK YOGURT

tip

Serve with Lucky Charms™ for an extra festive treat.



SHAMROCK SMOOTHIE

Minty, fresh and oh-so-delicious, this creamy smoothie is perfect for St. Paddy's Day timing, or any day of the year. **RECIPE: PG 10**

PROTEIN POWER CUPS

Gen Z loves protein to power through their days. This variation on overnight oats is a little sweet, a little nutty, and full of the nutrients students want and need. **RECIPE: PG 11**

go nuts

Try soy or peanut butter for menu variety!



mix it up!

Try different flavors of juice and Jello® cubes for variety:

- cranberry juice + orange cubes
- pineapple juice + lime cubes
- orange juice + lemon cubes

YOBA TEA

A cool and creamy tea with delicious fruity Jello® cubes and blueberries (like the bubbles in popular bubble teas!) mixed in. **RECIPE: PG 10**



CINNAFUN BUNS

One Pillsbury™ cinnamon roll, infinite ways to ice, top and dress it! **MORE IDEAS: PG 12**



time-saver

Bake directly in grease-proof paper boats for easy oven-to-serve preparation.

PEACHY KEEN COBBLER

Slice some commodity peaches, dice day-old cinnamon rolls and put it all together for a foolproof, sales-from-stales, cobbler. **RECIPE: PG 12**



top it!

Drizzle with a powdered sugar glaze for a quick and easy finish.

CINNAMONKEYS

An ooey, gooey, bite-sized twist on the classic cinnamon roll presented in a fun, pull-apart format! **RECIPE: PG 12**

tip

Top with a dollop of Yoplait® ParfaitPro® Vanilla Yogurt for an extra creamy treat.

CINNAMON ROLLS

tip

Include a green vegetable in the bowl to add a splash of color AND encourage veggie consumption.



POPCORN CHICKEN MASH BOWL

Inspired by favorite fast-casual restaurant orders, pair popcorn chicken and a fluffy biscuit with other delicious sides for a bowl they'll love.

RECIPE: PG 14

BISCUITS

CINNA-BISCUIT SNAX

Cinnamon-sugared biscuit bites—perfect for grab 'n go service—another delicious way to use Pillsbury™ biscuit dough at school.

RECIPE: PG 13



trend alert!

Pumpkin spice is popular, especially in the fall. Serve with pumpkin spice yogurt dip for a seasonal twist.

go brunch!

Make it a “brunch for lunch” sandwich with chicken sausage, fried egg patty, and cheddar cheese.

ENGLISH BISCUFFINS

Transform a biscuit into an English muffin look-alike with this easy flattening prep trick. RECIPE: PG 15



Shamrock Smoothie

YIELD: 16, 8 fluid ounce servings • 1 MA*, ½ cup fruit juice

INGREDIENTS

	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	64 oz	1 pouch (8 cups)
Apple juice, canned, unsweetened, chilled	32 oz	4 cups
Mint extract		2 tsp
Green food coloring (<i>optional</i>)		8 drops
Applesauce, canned, unsweetened, chilled	38 oz	4 cups

Optional Finishing

Whipped topping and fresh mint from your school garden!

DIRECTIONS

1. **Stir** yogurt, apple juice, extract and food coloring (if desired) together in a 2-gallon measurement-marked food storage container until well mixed.
2. **Add** applesauce, 2 cups at a time, **stirring** until smooth after each addition.
3. **Verify** that the finished smoothie mixture yields 1 gallon (16 cups). This ensures that each serving will contain ½ cup of fruit. If necessary **add** applesauce to meet 16 cups total yield.
4. **Portion** 8 fluid ounces into a 9 ounce serving cup. Use that portioned cup as a visual guide to fill remaining cups.
5. **Place** lids on cups and serve chilled. Smoothies may be refrigerated overnight.



Yoba Tea

YIELD: 16 servings • 1 MA, ½ cup juice, ½ cup fruit

INGREDIENTS

	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	64 oz	1 bag
Apple juice, canned, unsweetened, chilled	70 oz	8 cups
Tea, instant powder		½ cup
Blueberries, fresh or frozen	28 oz	8 cups
Strawberry flavored gelatin, prepared, cut into small cubes	28 oz	4 cups



Yoba Tea (continued)

DIRECTIONS

1. **Stir** yogurt, apple juice and instant tea together in a 2-gallon measurement-marked food storage container until well mixed.
2. **Portion** 8 fluid ounces of Yoba Tea into a 14-ounce serving cup.
3. **Portion** ½ cup of blueberries and ¼ cup of gelatin into cups before serving.
4. **Place** lids on cups and serve chilled. Smoothies with fresh blueberries may be **refrigerated** overnight. Frozen blueberries may change the color of the tea if held overnight.

TIP: Use Yoplait® ParfaitPro® Lowfat Strawberry Yogurt instead of Vanilla for another flavor option.

Protein Power Cups

YIELD: 16 portions, about 8 oz each • 1 MA*, 1 oz equivalent grain, ½ cup fruit

INGREDIENTS

Applesauce, canned, unsweetened, chilled
Sunflower seed butter
Yoplait® ParfaitPro® Yogurt Low-fat Vanilla (16632)
Oats, quick

WEIGHT

38 oz
9 oz
64 oz
16 oz

MEASURE

8 cups
1 cup
1 pouch (8 cups)
5 ⅓ cups

Optional Finishing

Whipped topping
Chocolate syrup
Chocolate chips
Sunflower seeds, roasted

5 oz

2 cups
⅓ cup
⅓ cup
⅓ cup

DIRECTIONS

1. **Place** applesauce and sunflower seed butter in a large mixing bowl and **stir** until blended.
2. **Add** yogurt and oats and **mix** thoroughly.
3. **Refrigerate** overnight then **portion** 8 oz (about 2 each #8 scoops) into individual cups.
4. **Serve** immediately or hold under refrigeration until ready to serve. **Serve** product within 72 hours of preparation.
5. If desired, before serving, **garnish** with whipped topping and about a teaspoon each of chocolate syrup, chocolate chips and sunflower seeds.

TIP: Fold 8 cups (28 oz) of diced, unpeeled red-skinned apples in with the yogurt and oats to add color and an additional ½ cup serving of fruit per portion.



*Yogurt as a meat alternate can be served in place of second grain at breakfast once first grain has been served.

Cinnafun Buns

Bake and slightly **cool** Pillsbury™ Freezer-to-Oven Whole Grain Cinnamon Roll Dough (11111) as directed on package. Serve as-is or finish rolls with the following topping ideas:

- Powdered sugar
- Powdered sugar icing
- Caramel topping
- Chocolate syrup
- Shredded coconut
- Strawberry Yogurt Icing made with Yoplait® ParfaitPro® Lowfat Strawberry Yogurt
- Powdered sugar icing with sprinkles in your school's colors



Peachy Keen Cobbler

YIELD: 16 servings (1 serving = 2 #10 scoops) • 2 oz equivalent grain, 1 cup fruit each

INGREDIENTS

Diced peaches, canned in light syrup, undrained
 Pillsbury™ Freezer-to-Oven Whole Grain Cinnamon Roll Dough (11111), baked, cooled, diced
 Cinnamon, ground

WEIGHT

140 oz
 44 oz

MEASURE

16 cups
 16 each
 1 tsp



DIRECTIONS

1. **Pour** peaches and light syrup into lightly greased full steam table pan (12 x 20 x 2 ½ inches).
2. **Fold** diced cinnamon rolls into peaches and **refrigerate** overnight.
3. **Sprinkle** cinnamon evenly over cobbler.
4. **Bake** as directed and serve warm.

Bake	Temp	Time
Convection Oven*	300°F	50-55 minutes
Standard Oven	350°F	55-60 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 25 minutes of baking.

Cinnamonkeys

YIELD: 24, 2 oz equivalent grain servings

INGREDIENTS

Pillsbury™ Freezer-to-Oven Whole Grain Cinnamon Roll Dough (11111), thawed

WEIGHT

64.8 oz

MEASURE

24 each



Cinnamonkeys (continued)

INGREDIENTS

Yogurt Icing

Powdered sugar	9 oz	2 cups
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	2 oz	¼ cup

WEIGHT

MEASURE

DIRECTIONS

1. **Thaw** cinnamon rolls at room temperature for 30 minutes then **cut** each roll into quarters.
2. **Toss** 4 quarters into ¼ pound grease-proof paper boats and **place** on a parchment-lined full sheet pan.
3. **Bake** until golden brown as directed below.

Bake	Temp	Time
Convection Oven*	300°F	14-22 minutes
Standard Oven	350°F	20-28 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.

Finishing

1. **Mix** powdered sugar and yogurt until smooth.
2. **Drizzle** about ½ Tbsp over each cinnamon roll pull-apart.

Cinnabiscuit Snax

YIELD: 24 servings, 4 biscuit quarters each • 2 oz equivalent grain servings

INGREDIENTS

Pillsbury™ Frozen Biscuit Dough Reduced Sodium Southern Style 2.2 oz (131151000)	52.8 oz	24 each
Granulated sugar	7 oz	1 cup
Cinnamon, ground		1 ½ Tbsp

WEIGHT

MEASURE

DIRECTIONS

1. **Thaw** biscuits at room temperature for 30 minutes or until pliable then **cut** each biscuit into quarters.
2. **Place** sugar and cinnamon in large mixing bowl. Lightly **moisten** biscuits and **toss** in the cinnamon sugar until thoroughly coated.
3. **Place** cinnamon-sugared biscuit quarters on parchment-lined full sheet pan and **spread** pieces out evenly.
4. Lightly **apply** pan spray across the top of biscuits and **bake** until golden brown as directed on next page.



Cinnabiscuit Snax (continued)

Bake	Temp	Time
Convection Oven*	325°F	8-13 minutes
Standard Oven	375°F	10-15 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

Pumpkin Spice Yogurt Dip

YIELD: 64, 2 oz servings • 0.25 MA per serving

INGREDIENTS

Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)
 Cream cheese, fat free
 Sugar, brown, packed
 Pumpkin puree, canned
 Pumpkin pie spice

WEIGHT

64 oz
 32 oz
 8 oz
 16 oz

MEASURE

1 bag
 4 cups
 1 cup
 2 cups
 2 Tbsp

DIRECTIONS

1. **Place** approximately 1 lb of yogurt, cream cheese, brown sugar, pumpkin and spices in the bowl of a food processor and **process** until smooth.
2. **Stop** processor and **scrape** down sides with a rubber spatula.
3. **Add** remaining yogurt and **process** until thoroughly mixed.
4. **Portion** into 2 oz containers and **cover**.
5. **Serve** chilled.

Popcorn Chicken Mash Bowl

YIELD: 1 serving • 2 oz equivalent grain, 2 MA, 1 cup starchy vegetable

INGREDIENTS

Mashed potatoes, prepared
 Corn, prepared
 Cheese, American grated
 Pillsbury™ Frozen Biscuit Dough Reduced Sodium Southern Style 2.2 oz, baked* (131151000)
 Popcorn chicken

WEIGHT

4 oz
 3 ½ oz
 ½ oz
 2.2 oz
 3 ½ oz

MEASURE

½ cup
 ½ cup
 ⅓ cup
 1 each
 12 pieces



Popcorn Chicken Mash Bowl (continued)

DIRECTIONS

1. **Scoop** mashed potatoes and corn into bowl.
2. **Sprinkle** grated cheese across potatoes and corn.
3. **Arrange** chicken and biscuit on top of potatoes and corn.
4. **Serve** immediately.

English Biscuits

YIELD: 12 servings • 2 oz equivalent grain servings

INGREDIENTS

Pillsbury™ Frozen Biscuit Dough Reduced Sodium Southern Style 2.2 oz (131151000)

WEIGHT

26.4 oz

MEASURE

12 each

DIRECTIONS

1. **Thaw** biscuit dough, covered, at room temperature for 15-30 minutes until flexible or **refrigerate** overnight.
2. **Place** thawed biscuit dough on parchment-lined full sheet pan in a 3x4 pattern. Lightly **apply** pan spray to biscuits.
3. **Place** parchment paper across top of biscuits and then **top** with an additional sheet pan.
4. **Bake** in 350°F convection oven for 10-15 minutes or until biscuits are golden brown; **keep** warm.



HAVE A RESTAURANT FAVORITE YOU'D LIKE TO SEE FOR K-12?

Post your ideas on social using [#AskChefMonica](#) and [#GoodStartsHere](#) and you might see them come to life!



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