



# 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!



@generalmillscf



@generalmillscf



@GeneralMillsConvenienceAndFoodservice



MAKING *good.* DOING *good.*



[generalmillscf.com/k12](http://generalmillscf.com/k12)