



WASTE-SAVERS



Recipes to reduce food and packaging waste in your cafeteria



We're excited to offer these recipes as a way for operators to creatively menu **bulk products!** Read on for ideas that extend the life of **day-old** baked goods, **reduce packaging waste**, mix in extra **commodity items** and **excess produce**, and much more.



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Peachy Keen Cobbler

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

INGREDIENTS	WEIGHT	MEASURE
Diced peaches, canned in light syrup, undrained	140 oz	16 cups
Pillsbury™ Freezer-to-Oven Whole Grain Cinnamon Roll Dough (11111), baked, cooled, diced	44 oz	16 each
Cinnamon, ground		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 servings (1 serving = 4 pieces)

2 oz equivalent grain

INGREDIENTS

WEIGHT

MEASURE

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

4 lb 0.8 oz 24 each

Icing

Powdered sugar

9 oz 2 cups

Yoplait® ParfaitPro® Lowfat
Vanilla Yogurt (16632)

2 oz ¼ cup

DIRECTIONS

1. **Thaw** cinnamon roll dough covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. **Cut** each roll into quarters; place 4 pieces into individual paper boats for baking.
3. **Place** boats onto sheet pan; bake until golden brown as directed below.

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

**Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.*

Icing

1. **Mix** powdered sugar and yogurt until smooth.
2. **Drizzle** ½ Tbsp into each container; serve immediately.



Cinna-biscuit Snax

YIELD: 24 servings (1 serving = 4 pieces)

2 oz equivalent grain

INGREDIENTS

WEIGHT

MEASURE

Pillsbury™ Frozen Biscuit Dough
Reduced Sodium Southern
Style 2.2 oz (31151)

3 lb 4.8 oz 24 each

Granulated sugar

7 oz 1 cup

Cinnamon, ground

1 ½ Tbsp

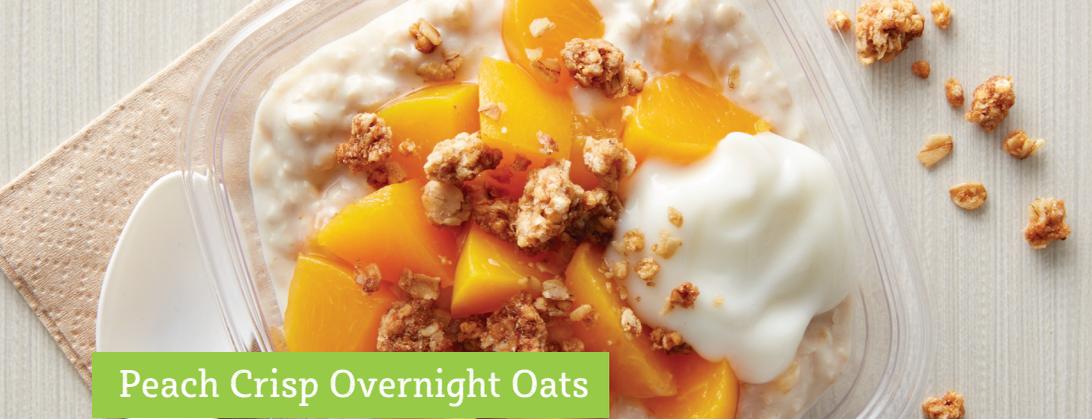
DIRECTIONS

1. **Thaw** biscuits covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. **Cut** each biscuit into quarters.
3. **Combine** sugar and cinnamon in large mixing bowl.
4. **Lightly brush** biscuits with water; toss into cinnamon sugar mixture until thoroughly coated.
5. **Place** cinnamon-sugared biscuit quarters on parchment-lined full sheet pan and spread pieces out evenly.
6. **Lightly spray** pan spray across the top of biscuits; bake until golden brown as directed below.

Bake	Temp	Time
Convection Oven*	325°F	8-13 min
Standard Oven	350°F	10-15 min

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

TIP Serve with Pumpkin Spice Yogurt Dip recipe found at generalmillscf.com.



Peach Crisp Overnight Oats

YIELD: 16 servings (1 serving = 13.5 oz cup)

INGREDIENTS	WEIGHT	MEASURE
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Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	4 lb	1 pouch
Quick oats, dry	8 oz	2 ³ / ₄ cups
Peaches, canned in juice, drained	4 lb	8 cups

Garnish

Peaches, canned in juice, drained	4 lb	8 cups
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	8 oz	1 cup
Nature Valley™ Granola - Oats 'n Honey Bulkpak Cereal (27111)	8 oz	2 cups

DIRECTIONS

1. **Combine** yogurt, oats and peaches in mixing bowl; stir thoroughly and chill overnight.
2. **Portion** 2 - #10 scoops into 12 oz cup. Garnish with $\frac{1}{2}$ cup canned peaches, 1 Tbsp yogurt and #30 scoop (0.5 oz) granola.
3. **Serve** immediately or hold under refrigeration until ready to serve.



Apollo Yogurt Bowl

YIELD: 8 servings (1 serving = 1 bowl with 2 oz dressing)

INGREDIENTS

WEIGHT

MEASURE

Greek Dressing

Yoplait® Nonfat Plain Bulk Size Yogurt (00438)	2 lb	4 cups
Cucumbers, small diced	12 oz	2 cups
Red pepper, small diced	2.5 oz	½ cup
Olive oil		2 Tbsp
Lemon juice		1 Tbsp
Garlic powder		2 tsp
Kosher salt		½ tsp
Black pepper, ground		½ tsp

Assembly

Yoplait® Nonfat Plain Bulk Size Yogurt (00438)	4 lb	8 cups
Tomatoes, fresh, diced	13 oz	2 cups
Cucumbers, diced	8 oz	2 cups
Carrots, fresh, shredded	8 oz	2 cups
Red bell peppers, diced	10.5 oz	2 cups
Baby spinach leaves, fresh		1 cup
Black pepper, ground		⅛ tsp
Oregano leaves, dried		⅛ tsp
Banana peppers, sliced	8 oz	1 cup
Greek dressing	8 oz	1 cup



Use Yoplait®
ParfaitPro® for
less packaging
waste.*

DIRECTIONS

Greek Dressing (26 - 2 oz servings)

1. Combine all dressing ingredients in large bowl; stir until mixed thoroughly.
2. Portion ¼ cup into 2 oz soufflé cups; top with lid.
3. Refrigerate until ready to serve.

Assembly

1. Deposit 8 oz yogurt in bottom of to-go container; arrange ¼ cup each of tomatoes, cucumbers, carrots, red peppers and spinach around yogurt.
2. Sprinkle yogurt with black pepper and oregano; top with banana peppers.
3. Add 2 oz container of Greek Dressing on side and serve immediately or hold under refrigeration.

TIP Serve with 2 oz equivalent grain of Pillsbury™ Panini Points recipe, ½ cup grape juice and ½ cup apple slices if desired.

*Based on third party analysis of bag layer composition and thickness (conducted 7/19/19), per pound basis, Dannon Pro packaging is 24% thicker than ParfaitPro® packaging



Chia Berry Parfait

YIELD: 16 servings

2 meat alternative, 1 cup fruit

INGREDIENTS

WEIGHT

MEASURE

Chia Pudding

Yoplait® ParfaitPro® Lowfat
Strawberry Yogurt (16631)

64 oz

1 bag

Applesauce, unsweetened

2 lb 4 oz

4 cups

Dried cranberries

10 oz

2 cups

Chia seeds, whole

2 oz

¼ cup

Parfait Base & Topping

Strawberries, fresh, sliced

54 oz

9 cups

DIRECTIONS

1. **Combine** yogurt, applesauce, dried cranberries and chia seeds and refrigerate at least 4 hours or overnight.
2. **Place** ½ cup strawberries in the bottom of each of 16 serving cups.
3. **Place** #6 scoop of chia pudding in each cup.
4. **Top** chia pudding with remaining 1 cup of strawberries, divided evenly between the cups.
5. **Serve** chilled.



Frozen Parfait Pop

YIELD: 16 servings

1 oz equivalent grain, 1 meat alternative, ½ cup fruit

INGREDIENTS

WEIGHT

MEASURE

Yoplait® ParfaitPro® Lowfat Blueberry Yogurt (16067)	64 oz	1 bag
Bananas, very ripe, mashed	56 oz	7 cups
Blueberries, fresh	5 ¼ oz	1 cup
Nature Valley™ Granola Cereal Bulkpak Oats 'n Honey (27111)	16 oz	6 ¼ cup

DIRECTIONS

1. In a large mixing bowl, **combine** yogurt, bananas and blueberries and blend well.
2. **Place** ½ Tbsp of granola in the bottom of each of 16 serving cups.
3. **Place** 1 each #8 scoop of yogurt mixture into each serving cup.
4. **Divide** remaining granola between cups to top.
5. **Place** 1 plastic spoon straight up in the middle of each cup.
6. **Freeze** overnight.
7. For service, **thaw** cups for 30 minutes, twist spoon to remove pop from cup.
8. **Place** pop in paper boat and serve frozen.



Apple Nachos

YIELD: 16 servings

1 oz equivalent grain, 2 meat alternative, 1 ½ cup fruit

INGREDIENTS

WEIGHT

MEASURE

Sunflower seeds, roasted, unsalted	4.5 oz	1 cup
Nature Valley™ Granola Cereal Bulkpak		
Oats 'n Honey (27111)	16 oz	6 ¼ cups
Apples, green, sliced	4 lbs	16 cups
Strawberries, fresh, sliced	12 oz	2 cups
Dried cranberries	10 oz	2 cups
Yoplait® ParfaitPro® Lowfat Blueberry Yogurt (16067)	64 oz	1 bag

DIRECTIONS

1. **Combine** sunflower seeds and granola and divide evenly between 16 3- or 4-ounce cups. Place cups into 16 each large paper boats or clamshell containers.
2. **Arrange** 1 cup apples slices in the boats.
3. **Pipe** 4 ounces of yogurt in the center of the apple slices.
4. **Scatter** ⅛ cup each strawberries and cranberries over yogurt.
5. **Serve** chilled.



Mocha YoGo Cooler

YIELD: 16 servings (1 serving = 13 oz portion)

INGREDIENTS	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	4 lb	1 pouch
Skim milk	8 lb	16 cups
Chocolate-flavored coffee syrup, sugar-free	1 lb	2 cups
Instant coffee granules		½ cup

DIRECTIONS

1. **Add** yogurt, about 4 cups milk, syrup and instant coffee powder to a 2 gallon or larger container; whisk until completely smooth.
2. **Add** remaining 12 cups milk and whisk until fully incorporated.
3. **Divide** evenly between 16 serving cups (13 oz each) and cover; serve immediately or refrigerate until serving.

TIP Add ice before serving for a refreshing twist. Serve product within 72 hours of preparation.



Caramel YoGo Cooler

YIELD: 16 servings (1 serving = 13 oz portion)

INGREDIENTS	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	4 lb	1 pouch
Skim milk	8 lb	16 cups
Caramel-flavored coffee syrup, sugar-free	1 lb	2 cups
Instant coffee granules		2 ½ Tbsp

DIRECTIONS

1. **Add** yogurt, about 4 cups milk, syrup and instant coffee powder to a 2 gallon or larger container; whisk until completely smooth.
2. **Add** remaining 12 cups milk and whisk until fully incorporated.
3. **Divide** evenly between 16 serving cups (13 oz each) and cover; serve immediately or refrigerate until serving.

TIPS

- Drizzle 1 tsp caramel sauce to the bottom of each cup for a Double Caramel Cooler. Note, nutrition information may change.
- Add ice before serving for a refreshing twist. Serve product within 72 hours of preparation.



Strawberry Beet Garden Cooler

YIELD: 16 servings (1 serving = 9 oz portion)

INGREDIENTS	WEIGHT	MEASURE
Beets, sliced, fresh, cooked until soft or canned and drained	16 oz	2 ³ / ₄ cups
Pineapple Juice, unsweetened (or apple juice)	64 oz	8 cups
Yoplait® ParfaitPro® Yogurt Low-fat Strawberry (16631)	64 oz	1 pouch

DIRECTIONS

1. Place beets and 2 cups of pineapple juice in large capacity blender or food processor (or prepare in batches).
2. Blend on high speed 1 minute. Stop blender; stir ingredients with spatula. Continue to blend until smooth.
3. Transfer pureed beets to a 2 gallon or larger container. Whisk in yogurt until completely smooth. Whisk in remaining juice.
4. Divide evenly between 16 serving cups and cover.
5. Chill until ready to serve. Serve product within 72 hours of preparation.

TIP Product may be frozen and then held under refrigeration overnight for a slushy consistency at service.



For more K-12 recipe inspiration, check out
[generalmills.com/k12](https://www.generalmills.com/k12)