

Get Ready:
March is *Berries*
and *Cherries Month!*

Blueberry Breakfast Bark



Serves: 50 (6.5 oz.)



Per Serving: 230 cal., 14 g pro., 5 g fat, 1 g sat. fat,
35 g carb., 4 g fiber, 55 mg sod., 17 g sugar



Meal Pattern: 1-oz.-eq. meat/meat alternate,
1-oz.-eq. grain, ¼ cup fruit



Ingredients

- 6 ¼ lb. yogurt, Greek, vanilla
- 3 ¼ lb. granola, plain
- 6 ¼ lb. yogurt, Greek, plain
- 4 ¼ lb. blueberries, frozen

Directions

1. Line a full sheet pan with parchment paper.
2. In a stainless steel mixing bowl, add the vanilla Greek yogurt and granola.
3. Mix well and place onto the sheet pan on top of the parchment. Spread mixture out until level and smooth.
4. In a stainless steel mixing bowl, add the plain Greek yogurt and ½ of the frozen blueberries.
5. Mix well and place onto the sheet pan, on top of the granola/yogurt layer. Spread mixture out until level and smooth.
6. Sprinkle the remaining half of the frozen blueberries on top and lightly press to stick into the yogurt.
7. Cover with plastic wrap and freeze overnight.
8. Remove prior to service and allow to temper for 5 minutes. Cut the full sheet pan 5 rows wide x 10 rows long and place individual servings onto plates or bowls. Keep individual servings frozen until service time.

Recipe and Photo: U.S. Highbush Blueberry Council, foodprofessionals.blueberry.org
Nutrition and Meal Pattern Analysis: Chef Rebecca Polson, CC, SNS, schoolnutritionchef.com