

Cafeteria Case Recipes

Developed With K12 Needs In Mind!



Cheesy Holiday Stuffin' Muffins

Servings: 84 | Serving Size: 1 Muffin (4 oz)

Meal Contribution: 1 M/MA, 1 GRN & 1/4c FRT

Featured Components

- Zee Zees Honey Cran Trail Mix Cafeteria Case (#624810)

Ingredients

7 lb	Day-Old Whole Wheat Bread, Sliced Into 1 Inch Cubes
3 qt	Vegetable or Chicken Stock, Low Sodium
2 lb 10 oz	Parmesan or Mozzarella Cheese, Shredded
1/3c	Rosemary, Fresh, Chopped (or 2 Tbsp Ground)
1/3c	Thyme, Fresh, Chopped (or 2 Tbsp Ground)
3/4c	Sage, Fresh, Chopped (or 1/4c Ground)
1 lb 2 oz	Onion, Skinned and Diced
1 lb 14 oz	Celery, Diced
12 oz	Margarine or Butter, Unsalted, and Softened
6 lb	Zee Zees Honey Cran Trail Mix Cafeteria Case (#624810)

Cooking Instructions

- 1) Pre-heat oven to 350°F.
- 2) Wash all produce and prepare by dicing. Set aside.
- 3) In a large stockpot or steam kettle, melt the margarine or butter.
- 4) Add onions and celery to the margarine or butter to cook over medium heat until translucent (about 3-4 minutes).
- 5) Add herbs and sautee for one minute. Allow the mixture to cool.
- 6) Add the low sodium stock, cubed bread, Zee Zees Honey Cran Trail Mix and cheese. Stir to combine.
- 7) Using a #12 scoop (1/3 cup), place mixture into full-size muffin pans that have been sprayed with nonstick cooking spray.
- 8) Bake for a total of 15 minutes until golden brown. Serve one muffin for service. Enjoy!

Details, including allergens and special diet needs, can differ based on the ingredients and preparation methods used. Please refer to your state agency guidance which may have additional requirements.

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