

Cafeteria Case Recipes

Developed With K12 Needs In Mind!



Strawberry Chocolate Parfait

Servings: 100 | **Serving Size:** 8 oz Parfait + 1 Pouch of Zee Zes Strawberry Graham Crackers
Meal Contribution: 1 M/MA, 1 GRN & 1/2c FRT

Featured Components

- Zee Zes Strawberry Applesauce Cafeteria Case (#A3920)
- Zee Zes Strawberry Graham Crackers, IW (#610687)

Ingredients

25 lb	Yogurt, Vanilla
10 lb	Hulled Strawberries, Sliced (fresh or frozen)
1 lb	Non-Dairy Whipped Topping (Can or Tub)
1 lb 1 oz	Chocolate Syrup
13 lb 4 oz	Zee Zes Strawberry Applesauce Cafeteria Case (#A3920)
7 lb 8 oz (120 pouches)	Zee Zes Strawberry Graham Crackers, IW (#610687) (reserve 20 pouches for garnish)

Cooking Instructions

- 1) In at least a 9 oz clear cup, place 1/2 cup (4 oz) of yogurt in the cup.
- 2) Top yogurt with 1/4 cup (1.6 oz) of strawberries or 2-4 slices in the next layer. Reserve 1 slice to garnish.
- 3) Top strawberries with 1/4 cup (2.12 oz) of Zee Zes Strawberry Applesauce.
- 4) Add 1 slice of strawberry to the top of the parfait.
- 5) Add 1 tbsp (dollop) of whipped topping and 1 tsp of chocolate drizzle.
- 6) **Optional:** Garnish with 1 Zee Zes Graham Cracker round (from the reserved pouches)
- 7) Serve with Strawberry Graham Crackers. 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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