

<b>Recipe Name:</b>	Assorted Fruit
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<b>Ingredients</b>	<b>Portion</b> (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	<b>Brand</b>	<b>Item #</b>	<b>Component</b> (Office will fill in)
Apple Juice	½ Cup	Sysco		Fruit
Apple-Grape Juice	½ Cup	Sysco		Fruit
Fruit Punch Juice	½ Cup	Sysco		Fruit
Orange-Pineapple Juice	½ Cup	Sysco		Fruit
Orange Juice	½ Cup	Sysco		Fruit
Apple (Whole)	½ Cup	Sysco		Fruit
Orange (Whole)	½ Cup	Sysco		Fruit
Grapes (Cut Down)	½ Cup	Sysco		Fruit
Bananas	½ Cup	Sysco		Fruit
Peaches	½ Cup	Sysco		Fruit
Pears	½ Cup	Sysco		Fruit
Canned Applesauce	½ Cup Undrained	Sysco		Fruit
Canned Fruit Cocktail	½ Cup Undrained	Sysco		Fruit
Canned Mandarin Oranges	½ Cup Undrained	Sysco		Fruit
Canned Peaches	½ Cup Undrained	Sysco		Fruit
Canned Pears	½ Cup Undrained	Sysco		Fruit

### Instructions

Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.

*Include if applicable: **Cooking details***

- a. pan type and size
- b. whether you line the pan with parchment paper
- c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
- d. whether you cover with parchment paper and foil
- e. oven temperatures, cooking times
- f. internal temperature checks

*Include if applicable: **Packaging information** (i.e. in an 18 oz clear plastic cup; in a large clear plastic “Smart Lock” container; wrap with Fresh Express parchment paper; wrap with blue foil)*

***Last step should be: Serve immediately OR store in refrigerator/warmer until serving***

Must have 100 servings per day

Assemble Fruit approve on the fruit tray table for students to select from

<b>Yield:</b>	100+
<b>Recipe #: 7</b>	