

# RASPBERRY BACON BREAKFAST NACHOS

Crispy bacon meets the juicy sweetness of raspberries, creating a unique and satisfying flavor combination. It's a delicious twist on the traditional nachos, making breakfast at school a tasty adventure!



**PORTION SIZE:** 1 bowl.

**CREDITING:** One portion provides 1 oz. eq. m/ma, 1 oz. eq. grain, ½ cup fruit



INGREDIENTS	50 SERVINGS	DIRECTIONS
Yogurt, low fat, vanilla	7 ¾ quarts	1. Mix 6 ¼ quarts of vanilla yogurt and 2 ¾ pounds raspberry puree together. Measure out 5-ounce portions into 50 souffle cups. 2. Reserve remaining 1 ½ quarts of vanilla yogurt to drizzle on nachos. Hold cold, below 41 °F.
Washington red raspberry seedless puree	2 ¾ pounds	
IQF whole Washington red raspberries, thawed, drained	8 pounds	3. Place thawed raspberries into steam table pan, heat in steamer until temperature reaches 135 °F. Hold hot for service, above 135 °F.
Turkey bacon bits, low sodium	3 pounds, 2 ounces	4. Place bacon on parchment-lined sheet pans. Preheat oven to 350 °F. Cook bacon until warmed, and temperature reaches 165 °F. Hold hot for service, above 135 °F.
Waffles, whole grain, frozen	50 each	5. For waffles: bake according to package directions. Hold hot for service above 135 °F. 6. To assemble nachos, place waffles in a boat around raspberry yogurt souffle cup. Top waffles with ½ cup of warm raspberries and 1 ounce of bacon. Drizzle with 1 ounce of vanilla yogurt. 7. Serve immediately.

NUTRITION INFORMATION			1 serving = 1 bowl		
NUTRIENTS	AMOUNT	UNIT	NUTRIENTS	AMOUNT	UNIT
Calories	350		Total Carbohydrate	44	(g)
Total Fat	12	(g)	Dietary Fiber	6	(g)
Saturated Fat	4	(g)	Total Sugars	27	(g)
Cholesterol	30	(mg)	Vitamin D	0	(IU)
Sodium	535	(mg)	Calcium	366	(mg)
Protein	21	(g)	Iron	3	(mg)

NOTES
Portion all ingredients and serve in a boat for grab and go and students can assemble later. This sweet and savory dish is a great Valentine's Day breakfast option.
YIELD/VOLUME
SOURCE
Chef Samantha Cowens Gasbarro