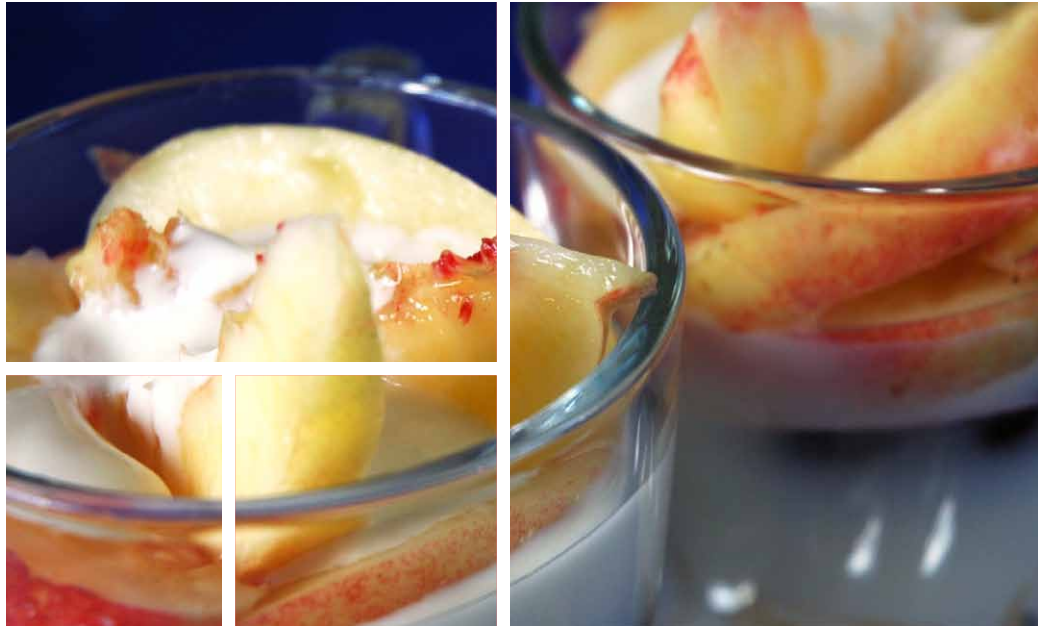


CHEF & CHILD FOUNDATION RECIPE COLLECTION

YOGURT PARFAIT

Suzanne Campbell, CEC
ACF Central Arkansas Chapter

SERVINGS
PER RECIPE: 2



Ingredients:

- 1 cup washed, cubed fresh fruit
- 1 cup plain or fruited yogurt
- 2 tablespoons granola

Directions:

1. In two parfait glasses, layer fruit and yogurt, top with granola.

Special thanks to Vince Blancato for collecting these recipes and Clemson University for providing the nutritional facts. The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 20,000 members in 225 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and to the Chef & Child Foundation, founded in 1989 to promote proper nutrition in children and to combat childhood obesity. For more information, visit www.acfchefs.org.

Nutrition Facts

Serving Size 194g)
Servings Per Container
Calories 130
Fat Cal. 40g

*Percent Daily Values (DV) are based on a 2,000 calorie diet.

Amount/serving	%DV*	Amount/serving	%DV*
Total Fat 4.5g	7%	Total Carb 18g	6%
Sat. Fat 2.5g	13%	Fiber 1g	4%
Trans Fat 0g		Sugars 12g	
Cholest. 15mg	5%	Protein 5g	
Sodium 60mg	3%		
Vitamin A 2% • Vitamin C 30% • Calcium 15% • Iron 2%			



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