



BREAKFAST SUSHI

SERVINGS: 50 SERVINGS CALORIES: 432 KCAL

Tortilla wraps with nut butter, bananas and granola are a perfect way to get the morning started. Cut into small sushi pieces, this fun new take on breakfast will have the kids smiling from ear to ear!

INGREDIENTS

50 each Bananas whole, peeled
 1-1/2 quarts 1/4 cup Nut or seed butter
 3-1/8 cups Granola prepared
 50 each Whole grain rich tortilla 1 ounce grain equivalent

INSTRUCTIONS

1. Spread 2 tablespoons of nut/seed butter on each tortilla.
2. Sprinkle 1 tablespoon of granola over the nut/seed butter.
3. Place one whole peeled banana at the end of the tortilla and roll the banana in the tortilla.
4. With a sharpened knife, cut the tortilla into five to six 2-inch pieces, resembling sushi rolls.

RECIPE NOTES

Yield 50 servings

Serving Size: 1 wrap

Process # 2 – Same Day Service

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

HACCP – Standard Operating Procedure- Wash all produce before starting this recipe.

Crediting: 1 oz meat/meat alternates, 1 oz grain equivalents, and ½ cup fruit.

NUTRITION FACTS PER SERVING (1WRAP)

Calories: 432 kcal | Fat: 21 g | Saturated fat: 5 g | Polyunsaturated fat: 5 g | Monounsaturated fat: 10 g | Sodium: 310 mg | Carbohydrates: 53 g | Fiber: 9 g | Sugar: 20 g | Protein: 13 g

This recipe has not been tested or standardized by Healthy School Recipes. The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.