Cheyenne River Cooking for Health

Yogurt Parfait

Serves 6, 1 parfait per serving

Ingredients

- 4 cups fresh or thawed frozen fruit, such as bananas, strawberries, peaches, or mango
- 3 cups nonfat plain yogurt
- 1½ cups granola

Optional Ingredients 2 Tablespoons sliced almonds

Nutrition Facts

Serving Size 1 parfait Servings Per Recipe 6 Amount Per Serving Calories 230 Calories from Fat 45 % Daily Value Total Fat 5g 6% Saturated Fat 0.5g 3% Trans Fat 0g Cholesterol 0mg 0% Sodium 95mg 4% 15% Total Carbohydrate 40g 14% **Dietary Fiber 4g** Sugars 26g Protein 10g Vitamin A 4% Vitamin C 35% Calcium 20% Iron 6% *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Directions

- If using fresh fruit, rinse, peel, and/or trim as needed. If using thawed frozen fruit, drain any excess juices. Cut fruit into ¼-inch thick slices. There should be about 3 cups total.
- Layer ¼ cup yogurt into each of 6 cups or bowls. Top with ¼ cup sliced fruit and 2 Tablespoons granola.
- 3. Repeat layers one more time, ending with a layer of granola.
- 4. If using, top with sliced almonds.

Chef's Notes

- Layer parfait just before serving to keep granola crunchy.
- Use any high-fiber cereal you like instead of granola.
- Try topping with rinsed, chopped fresh mint leaves for extra flavor and color.
- To save money, use fresh fruits that are in season. When seasonal fruits are hard to find, use thawed frozen fruit.
- Use leftover fruit in fruit smoothies.
- Make your own homemade granola.