## **Fruity breakfast parfait**



Recipe credit

University of Minnesota Extension Department of Family, Health and Wellbeing staff

## **About this recipe**

Serves

4 Serving size 1/4 of prepared recipe Time to make 15 minutes preparation Special criteria Summer meals in a SNAP

#### **Ingredients**

- 2 cups canned pineapple or oranges, drained
- 1 cup frozen blueberries, thawed
- 1 cup vanilla or plain yogurt
- 1 firm, medium banana, washed, peeled, and sliced
- 1/3 cup raisins
- 1/4 cup sliced almonds, toasted (you can top with granola instead!)

#### **Directions**

- 1. Slightly thaw frozen berries.
- 2. In clear glasses or mugs, layer pineapple, raspberries, yogurt, banana, and raisins. Put half of each fruit and half of the yogurt in the bottom. Repeat layers.
- 3. Top with toasted nuts or a reserved piece of fruit.
- 4. Eat promptly or refrigerate and enjoy within 1-2 hours.

#### Tips and variations

- Experiment with different fruit and yogurt combinations. If you don't like nuts, top with granola or crushed cereal instead.
- Parfaits are a popular option when preparing food for groups. Layer the parfait ingredients in a large clear bowl. Alternatively, set out the ingredients and small clear glasses and let guests customize their own parfait.
- This is a great recipe to prepare with young children. Kids may be more likely to try a new food (fruit, etc.) if they make it themselves.

### **Recipe video**

#### **Nutritional info**

Calories

234

Total fat

4.3 g

Saturated fat

0.8 g

Cholesterol

3 mg

Sodium

44 mg

Total carbohydrates

37.5 mg

Dietary fiber

7.2 g

Protein

6.1 g

Total sugar

35 g

Allergens

Dairy

Tree nuts

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