



## Crudités Parfait

Makes 10 portions

### Ingredients:

20 oz	Farro Grains
40 oz	Neufchâtel Yogurt (see recipe)
20 oz	Celery, Peeled & Sm. Diced
20 oz	Red Bell Peppers, Sm. Diced
10 oz	Carrots, Shredded
30 pcs	Watermelon Radish, Shaved
50 pcs	Pea Shoots, Trimmed

### Instructions:

Build parfait in the following order:

2 oz Farro Cooked

2 oz Neufchâtel Yogurt

1 oz Red Bell Peppers

1 oz Celery

2 oz Neufchâtel Yogurt

1 oz Red Bell Peppers

1 oz Celery

Watermelon Radish

Pea Shoots

## Neufchâtel Yogurt

Makes 10 portions

### Ingredients:

26 2/3 oz	Dannon Oikos Nonfat Greek Yogurt, Plain
13 1/3 oz	Neufchâtel Cheese
5/6 tsp	Black Pepper, Ground
1 2/3 tsp	Kosher Salt
3 1/3 Tbsp	Chives, Minced
3 1/3 Tbsp	Parsley, Minced

### Instructions:

1. Blend yogurt, Neufchâtel cheese, salt, and black pepper until smooth.
2. Whisk in minced chives and minced parsley.

Recipe and photo courtesy of Danone