



Strawberry Mango Breakfast Tart

Featuring
Chef Pierre®
Tropical Strawberry
Mango Pie

A buttery crust filled with sweet fruit, topped with a crunchy granola-streusel blend, coconut flakes, and a drizzle of vanilla yogurt for a deliciously balanced start to the day.



Tropical Strawberry & Mango Pie won a blue ribbon at the American Pie Council's 2024 National Pie Championships.



**Strawberry
Mango
Breakfast Tart**

Featuring

Chef Pierre®
Strawberry Mango Pie

Ingredients Yield: 1 serving

1 pie baked and cooled	#20301 Chef Pierre® Tropical Strawberry Mango Pie
1/2 C	Granola
1/4 C	Vanilla yogurt
2 Tbsp	Coconut

Assembly

1. Cook pie according to package instructions. Let cool to room temperature.
2. Carefully remove as much of the top streusel as possible. (it's ok if there is some left on the pie)
3. Combine cooked streusel topping and granola.
4. Sprinkle the granola mixture back onto the pie.
5. Top with coconut flakes.
6. Slice and serve with vanilla yogurt drizzle.

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Chef Pierre®