

Overnight Oats with Berries

HACCP Process: #1 No Cook
Size of Portions: 1 Serving

CREDITING INFORMATION:
one portion provides

Meats/MA

Grains

Fruits

Vegetables

½ oz eq

2.25 oz eq

½ cup

Legumes:
Dark Green:
Red/Orange:
Starchy:
Other:

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Strawberries, sliced, IQF	5 lb 5 oz		10 lb 10 oz		1 Thaw strawberries and blueberries in perforated pans, under refrigeration, at least 24-hours prior to use. CCP: Hold for cold service at 41° F or lower. Once thawed, discard juice and combine the berries.
Blueberries, frozen, wild, IQF	4 lb 11 oz	3 qt 3 cups 3 Tbsp	9 lb 6 oz	1 gal 3 qt 2 ½ cups	
Milk, fluid, non-fat					2 Combine milk, honey, and cinnamon. Whisk until smooth. Stir the oats into the milk and honey mixture. Place in a non-reactive pan (e.g. stainless steel, plastic foodservice pan). Refrigerate overnight, allowing the oats to absorb the milk mixture. CCP: Hold for cold service at 41° F or lower.
Honey	10 oz			1 ½ cups 3 Tbsp	
Cinnamon, ground					
Oats, rolled (old fashioned), dry	5 lb	1 gal 1 qt 3 ¾ cups	10 lb	2 gal 3 qt 3 ½ cups	3 In a 12 oz portion container, layer ingredients in the following order: <ul style="list-style-type: none"> • Oat mixture – Use a No. 10 scoop (¾ Cup). • Non-fat yogurt – Use a No. 16 scoop or a 2 oz spoodle. • Berries mixture – Use a No. 8 scoop or a 4 oz spoodle. CCP: Refrigerate until served. CCP: Hold for cold service at 41° F or lower.
Yogurt, vanilla, non-fat	7 lb 3 oz	3 qt ¾ cup	14 lb 6 oz	1 gal 2 qt 1 ½ cups	

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MARKETING GUIDE FOR 50 SERVINGS

MARKETING GUIDE FOR 100 SERVINGS

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #1: No Cook

This item may be held refrigerated at or below 41° F for 1-2 days.

