

Overnight Oats with Berries			CREDITING INFORMATION: one portion provides		Meats/MA	Grains	Fruits	Vegetables	
HACCP Process: #1 No Cook Size of Portions: 1 Serving					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	2 qt 3 cups	10 lb 10 oz	1 gal 1 qt 2 cups	1	Thaw strawberries and blueberries in perforated pans, under refrigeration, at least 24 hours prior to use.			
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		CCP: Hold for cold service at 41° F or lower. Once thawed, discard juice and combine the berries.			
Milk, fluid, nonfat		3 qt 1 ¼ cups 2 Tbsp		1 gal 2 qt 2 ¾ cups	2	Combine milk, honey, and cinnamon. Whisk until smooth.			
Honey	10 oz	¾ cup 1 ½ Tbsp	1 lb 4 oz	1 ½ cups 3 Tbsp		Stir the oats into the milk and honey mixture. Place in a non-reactive pan (e.g., stainless steel, plastic foodservice pan). Cover and refrigerate overnight, allowing the oats to absorb the milk mixture.			
Cinnamon, ground		3 Tbsp		¼ cup 2 Tbsp		CCP: Hold for cold service at 41° F or lower.			
Oats, rolled (old fashioned), dry	5 lb	1 gal 1 qt 3 ¾ cups	10 lb	2 gal 3 qt 3 ½ cups					
Yogurt, vanilla, nonfat	7 lb 3 oz	3 qt ¾ cup	14 lb 6 oz	1 gal 2 qt 1 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).• Nonfat 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.			

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½ cup

Legumes:

Dark Green:

Red/Orange:

Starchy:

Other:

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.



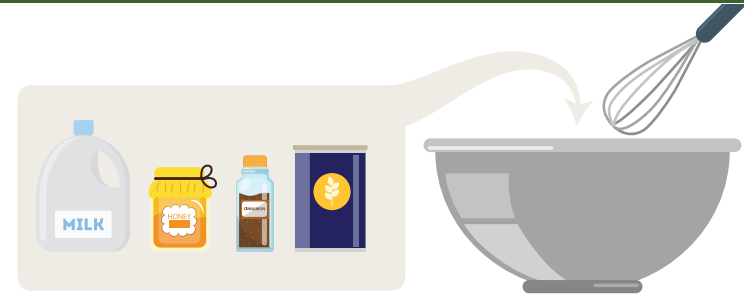
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Size of Portions: 1 Serving

DIRECTIONS

In a mixing bowl, whisk together milk, honey, and cinnamon. Stir in the oats.

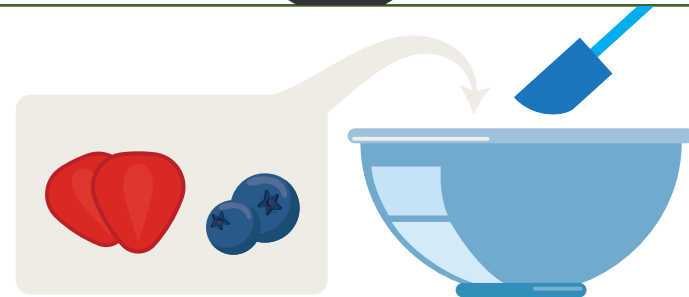


Transfer to a stainless steel or plastic foodservice pan. Refrigerate overnight.

CCP: Hold for cold service at 41° F or lower.



Combine thawed and drained strawberries and blueberries.



In a 12 oz clear cup, layer ingredients in the following order:

- No. 10 scoop (3/8 cup) oat mixture
- No. 16 scoop non-fat vanilla yogurt
- No. 8 scoop berries

CCP: Refrigerate until served.

CCP: Hold for cold service at 41° F or lower.

