



**Name of Recipe: Berries & Cream Overnight Oatmeal**

TCS Process: #1 No Cook

Number of Portions: 30

Meal Contribution: 1.5 WGR Grain, .5 M/MA, ½ cup fruit

Alternate Menu Name:

Group Code: Entrees, Breakfast

Portion Size: Each

Ingredients	Measure	Instruction
Blueberries, fresh, AP	2 lbs 12 oz	<p><b>Step A:</b></p> <ol style="list-style-type: none"> <li>1. Rinse blueberries and strawberries under running water and drain.</li> <li>2. Dice strawberries into ½" pieces.</li> <li>3. Combine blueberries and diced strawberries in a mixing bowl; use a spatula to combine. <b>CCP: Hold at 41°F or below.</b></li> </ol> <p><b>Step B:</b></p> <ol style="list-style-type: none"> <li>4. Combine skim milk and honey and whisk until smooth.</li> <li>5. Add oats and allow to sit in the refrigerator for 30 to 40 minutes until oats have absorbed the liquid. <b>CCP: Hold at 41°F or below.</b></li> </ol> <p><b>Step C:</b></p> <ol style="list-style-type: none"> <li>6. Layer ingredients in a 12 oz clear cup in the following order:               <ul style="list-style-type: none"> <li>• #10 disher of oat mixture</li> <li>• ¼ cup (#16 disher) vanilla yogurt</li> </ul> </li> <li>7. Cover cups and hold in refrigerator overnight. <b>CCP: Hold at 41°F or below.</b></li> <li>8. Day of service, top with ½ cup (no. 8 disher) berry mixture. <b>CCP: Hold and serve at 41°F or lower.</b></li> </ol>
Strawberries, fresh, AP	3 lbs 4 oz	
Oats, steel cut or old fashioned	3 lbs	
Milk, skim	½ gallon	
Honey	1 cup	
Yogurt, vanilla	64 oz	