



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