



Title: Peaches and Cream Overnight Oats

Recipe Code No:

Category: Breakfast

Cooking Process: #1 No Cook

64 Servings			Directions
Ingredients	Weight	Measure	
Milk, low-fat or fat-free		1 gal + 2 qt	<ol style="list-style-type: none"> 1. Place milk, honey, and cinnamon in a full size 4-inch deep steamtable pan. Whisk until combined. 2. Add oats and gently stir. Cover, label and refrigerate for 1 hour or overnight until oats have absorbed the liquid. If substituting old fashioned oats, grains will need to sit overnight in the refrigerator to fully absorb the liquid and become soft. CCP: No bare hand contact with ready to eat food. CCP: Hold at or below 41° F. 3. Rinse peaches under running water. Cut around seed, split in half, and remove pit. Dice into ½” pieces. Set aside. (Note: Edible portion should be about 19 lb 4 oz) 4. Layer ingredients in a 12 oz clear cup in the following order: <ul style="list-style-type: none"> • #10 scoop of oat mixture • #16 scoop vanilla yogurt • #8 scoop diced peaches Optionally, sprinkle with more cinnamon as a garnish. CCP: No bare hand contact with ready to eat food. CCP: Hold at or below 41° F.
Honey		2 cups	
Cinnamon		2 Tbsp	
Oats, rolled, quick, 42 oz container	2 each		
Peaches, fresh, 60 & 64 ct, AP	25 lb 6 oz		
Yogurt, Greek, vanilla, fat-free		4 qt	

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Meal Components: 1 oz eq WGR Grain, ½ oz eq M/MA, ½ cup Fruit

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

Food as Purchased for	64 Servings

Serving
1 container, layered as recipe instructs, provides 1 oz eq WGR grain, ½ oz eq m/ma, ½ cup fruit.

Nutrients Per Serving					
Calories	331	kcal	Sat Fat	1	g
Protein	16	g	Chol	6	mg
Carb	59	g	Sodium	62	mg
Total Fat	4	g	Dietary Fiber	7	g