



## CHEESY OAT RISOTTO WITH QUAKER KETTLE HEARTY® OATS

*Each Serving Provides:*

**1 oz. eq. Whole Grain**

### Cheesy Oat Risotto with Quaker Kettle Hearty® Oats

#### INGREDIENT

#### QUANTITY

#### INGREDIENTS FOR 44 SERVINGS:

- 47 oz Quaker® Kettle Hearty® Oats
- 6 quarts Broth, chicken, low sodium
- 1 tbsp Thyme, dried
- 1 tbsp Onion, granulated
- 1 tbsp Garlic, granulated
- 1 tbsp Italian seasoning, salt free
- 6 oz (2 cups) Cheese, Parmesan, grated

#### PREPARATION

Directions:

- Add Quaker® Kettle Hearty® Oats to a size 6-inch deep, full steamtable pan.
- Add broth, thyme, granulated onion, garlic, and Italian seasoning. Stir to combine.
- Cover and place in a 400 °F oven for about 1 ½ hours.
- Stir in 4 ½ ounces (1 ½ cups) of cheese. Return to the oven, uncovered, for 10 to 15 minutes.
- CCP: Hold for hot service at 135 °F 5.
- Garnish with fresh thyme (optional) and remaining parmesan cheese.

Suggested Alternative Toppings:

Sausage, Chicken, Vegetables

#### Nutritional Facts Panel

Nutrition Facts	
<b>1 Serving:</b>	
Calories	150
Saturated Fat	1g
Sodium	110mg