



## PEACH & DRIED CHERRY- COMPOTE HOT OATMEAL

*Each Serving (One 3/4 cup of Oats and 1/3 cup of Fruit Compote) Provides:*

- 1 oz. eq. Whole Grain
- 1/2 cup Fruit

### Peach & Dried Cherry-Compote Hot Oatmeal

#### INGREDIENT

#### QUANTITY

#### INGREDIENTS FOR 44 SERVINGS:

- 47 ounces Quaker® Kettle Hearty® Oats
- 6 quarts Water
- 1 tbsp Salt, kosher
- 106 oz (1 #10 can) Peaches, canned, sliced with juice
- 1 lbs Cherries, dried
- 12 oz Cranberries, dried
- 2 tsp Cinnamon, ground
- 1 tsp Ginger, ground

#### PREPARATION

##### Directions:

- Combine the Quaker® Kettle Hearty® Oats, hot water, and salt in a 4-inch deep, full steamtable pan. Stir to combine. Cover tightly. Place in a 375 °F oven for 45-50 minutes, until oats are tender and liquid is absorbed.
- If liquid is still remaining, remove the cover and cook for an additional 10 minutes.
- CCP: Hold for hot service at 135 °F or higher.
- Combine sliced peaches with juice, dried cherries, dried cranberries, cinnamon, and ginger in a 2-inch deep, full size steamtable pan.
- Cook, uncovered, at 400 °F for 20 minutes, until dried fruit is plump and rehydrated.
- CCP: Hold for hot service at 135 °F or higher.
- To serve:
- Serve a 6 ounce ladle of oatmeal in a serving bowl.
- Top with a #12 scoop (1/3 cup) of peach and dried fruit compote

##### Suggested Alternative Toppings:

Blueberries, Strawberries, Bananas or Apples

### Nutritional Facts Panel

Nutrition Facts	
1 Serving:	
Calories	200
Saturated Fat	0g
Sodium	135mg