



## DENVER HEARTY OAT BAKE WITH QUAKER KETTLE HEARTY® OATS

### Each Serving Provides:

- 1 oz. eq. Whole Grain
- 2 oz. eq. Meat/Meat Alternate
- ½ cup Vegetable (with peppers and onions)

### Denver Hearty Oat Bake with Quaker Kettle Hearty® Oats

#### INGREDIENT

#### QUANTITY

#### INGREDIENTS FOR 48 SERVINGS:

- 48 oz Quaker® Kettle Hearty® Oats
- 4 tsp Onion, granulated
- 4 tsp Garlic, granulated
- 2 tsp Pepper, black
- 3 quarts Milk, lowfat
- 3 lbs Eggs, liquid
- 3 ¼ lbs Peppers and onion, frozen, thawed
- 1 ½ lbs Ham, diced
- 1 ½ lbs Cheese, Cheddar, reduced sodium, shredded

#### PREPARATION

##### Directions:

- For 48 portions use 2 full sheet trays, cut each sheet tray 6 x 4 for 24 portions. Spray each sheet tray with pan spray.
- Mix together Quaker® Kettle Hearty® Oats, granulated onion, garlic, salt, and pepper.
- Whisk together milk and eggs.
- Add the dry ingredients to the wet ingredients. Mix until combined. Add thawed peppers and onions, diced ham, and cheese and combine until evenly distributed. Do not overmix.
- Divide evenly between the sheet trays.
- Bake for 35 minutes at 350 °F or until the egg is set.
- CCP: Heat to 165 °F for 15 seconds
- CCP: Hold for hot service at 135 °F

#### Nutritional Facts Panel

### Nutrition Facts

#### 1 Serving:

Calories	260
Saturated Fat	5g
Sodium	370mg