



## ORANGE & CREAMY OVERNIGHT OATS PARFAIT

**Each Serving Provides:**

- 1 oz. eq. Whole Grain
- 1 oz. eq. Meat/Meat Alternate
- ½ cup Fruit

### Orange & Creamy Overnight Oats Parfait

**INGREDIENT**

**QUANTITY**

**INGREDIENTS FOR 44 SERVINGS:**

- 5 ½ quarts Yogurt, vanilla, lowfat
- 2 quarts Orange Juice
- 1 tbsp Vanilla extract
- 47 oz Quaker® Kettle Hearty® Oats
- 3 #10 cans Mandarin oranges, canned in juice (about 11 ¼ lbs drained oranges)

**PREPARATION**

Directions:

- In a large bowl, whisk yogurt, orange juice and vanilla.
- Add Quaker® Kettle Hearty® Oats and stir well to combine. CCP: Cool in refrigeration to 70 °F within 2 hours and 40 °F within 4 hours. Hold for cold service at 40 °F.
- Let sit for at least 3 hours or overnight.
- Drain the mandarin oranges.
- To build the parfait:
- Place a #16 scoop of mandarin oranges in the bottom of a 9-ounce cup.
- Add the overnight oats using a slightly rounded #6 scoop.
- Top with a #16 scoop of oranges

**Nutritional Facts Panel**

<b>Nutrition Facts</b>	
<b>1 Serving:</b>	
Calories	260
Saturated Fat	1g
Sodium	70mg