



## OATS ELOTE WITH QUAKER® KETTLE HEARTY OATS

**Each Serving Provides:**

1 oz. eq. Grains  
1/8 cup Vegetable

### Oats Elote with QUAKER® Kettle Hearty Oats

**INGREDIENT**

**QUANTITY**

INGREDIENTS FOR 44 SERVINGS:	INGREDIENTS FOR 1 SERVING:
Quaker Kettle Hearty Oats 47 oz (1 Tube)	Quaker Kettle Hearty Oats 1 1/8 oz
Butter, unsalted 1/2 cup	Butter, unsalted 1/2 tsp
Onions, yellow, small dice 8 oz	Onions, yellow, small dice 1/4 oz
Milk, unflavored, skim 1 quarts	Milk, unflavored, skim 1 Tbsp + 1 3/8 tsp
Vegetable Stock, low sodium 5 quarts	Vegetable Stock, low sodium 1/3 cup + 2 Tbsp
Corn, frozen, tempered 3 pints	Corn, frozen, tempered 1/8 Pt
Salt, kosher 1 Tbsp	Salt, kosher pinch
Chili Powder 1/4 cup	Chili Powder 1/4 tsp
Juice, lime, fresh 1 cup	Juice, lime, fresh 1 1/8 tsp

**PREPARATION**

1. In a large stock pot melt butter over medium heat.
2. Add onion, sauté until softened and translucent.
3. Add milk and stock to pot, bring to a simmer, and reduce heat to low.
4. Add oats and whisk.
5. Cook for 10 minutes stirring occasionally.
6. Add corn, salt, and chili powder, stir to combine.
7. Pour into 4-inch hotel pan for service.

CCP: Hot hold covered at 135 degrees or higher until time of service.

8. Stir in lime juice right before service.

Serving Notes: Serve with a 6 oz Spoodle. optional garnishes: cilantro, parmesan cheese, mayonnaise, cowboy caviar, salsa.

<b>Nutrition Facts</b>	
<b>1 Serving:</b>	
Calories	165
Saturated Fat	1.2g
Sodium	173mg