

HOT OATMEAL



WHOLE GRAINS

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. whole grain

NUMBER OF PORTIONS: 48 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 48 SERVINGS)
Water, Municipal, Mississippi	1 gallons + 2 quarts
Cereal, Oatmeal, Quick, WGR, #2123	3 quarts , dry
Salt, Table, #2219	1 1/2 teaspoons

DIRECTIONS

1. Bring water to a boil in braising pan or in large pot.
2. Stir oatmeal and salt into boiling water. Cook for 5 minutes or until thickened. Stir as needed.
3. Place on line for service.
4. Portion ½ cup oatmeal per serving. Each portion provides 1 oz. eq. whole grain.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

NUTRIENTS PER SERVING

Calories	71	Dietary Fiber	1.92 g	Sodium	78.00 mg	Sat. Fat	0.22 g
Carbohydrates	12.02 g	Protein	3.06 g	Total Fat	1.25 g	Trans Fat	0.00 g