

Strawberry Overnight Oats



Component Contribution: 1 oz WG, 1 oz M/MA

Special thanks to Hardin County Schools in Kentucky for sharing their delicious recipe!

Nutrition Facts

Serving Size 1 Serving Serving Weight 245.197 gm

Amounts Per Serving		
Calories	281.463 kcal	
Total Fat	2.417 gm	
Saturated Fat	0.584 gm	
Trans Fat	0.000 gm*	
Cholesterol	4.429 mg	
Sodium	79.614 mg	
Potassium	320.607 mg*	
Carbohydrates	57.703 gm	
Fiber	3.256 gm	
Sugars	33.184 gm	
Protein	8.835 gm	
Iron	1.172 mg*	
Calcium	180.682 mg*	
Vitamin A (IU)	634.410 iu*	
Vitamin C	27.412 mg*	
Vitamin D	3.095 mcg*	
Saturated Fat % of Calories	s 1.87%	
* = Indicates missing Nutrient Information.		

^{^ =} Indicates user added nutrient.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

Makes 16 Servings

Instructions	
Pre-Service:	
Allow strawberries to thaw under refrigeration for 24- 48 hours prior to preparation.	
2. On the day before service whisk the milk, yogurt, and sugar in a large mixing bowl. Then add in the thawed strawberries and dry oats. Mix until well combined.	
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3. Portion 10 fl.oz. into a 12 fl.oz cup. Cover with a fitting	
3. Portion 10 fl.oz. into a 12 fl.oz cup. Cover with a fitting lid. Hold overnight in refrigeration. *ProTip: Garnish with a fresh strawberry on top for color contrast and presentation.	
Day of Service:	

For more information, contact us at info@proteamadvisors.com | (844) 662-3767 ext. 101

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Recipe Corner

This recipe is quick to prepare, no special equipment needed, and made in advance for simple breakfast setup the next morning.

16 Fresh Strawberries (optional)	4. Serve each student 1 serving of strawberry overnight oats.

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