

Cafeteria Case Recipes

Developed With K12 Needs In Mind!



Harvest Pumpkin Overnight Oats

Servings: 100 | **Serving Size:** 5.5 oz finished
Meal Contribution: 1 GRN, 1/2c FRT & 1/4c VEG
(1/4c red/orange)

Featured Components

- Zee Zees Mixzees® Dried Fruit Cafeteria Case (#624809)
- Zee Zees Cinnamon Applesauce Cafeteria Case (#A3910)

Ingredients

6 lb 8 oz	Old Fashioned Oats, Whole Grain
1/2c	Ground Cinnamon
13 lb 4 oz	Pumpkin Puree
6 qt 2 1/2c	Water
10 lb	Zee Zees Mixzees® Dried Fruit Cafeteria Case (#624809)
13 lb 4 oz	Zee Zees Cinnamon Applesauce Cafeteria Case (#A3910)

Cooking Instructions

- 1) Stir in oats, spices, and Zee Zees Mixzees® in a large bowl until combined. May reserve 6 1/4 cups of Mixzees® for additional garnish.
- 2) Add Zee Zees Cinnamon Applesauce, pumpkin puree, and water into the oats mixture. Mix well.
- 3) Cover and chill for a minimum of 4 hours or overnight at 41°F or below.
- 4) Portion mixture with two #10 scoops, for a total of 3/4 cup in portioned cups for service.
- 5) **Optional:** Garnish Mixzees® on top with #60 scoop or 1 Tbsp per serving. Enjoy!

*Details, including allergens and special diet needs, can differ based on the ingredients and preparation methods used.
Please refer to your state agency guidance which may have additional requirements.*

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