



BROWN SUGAR BANANA OATMEAL

COURSE: BREAKFAST SERVINGS: 16 SERVINGS

This delicious breakfast is a great way to jazz up plain oatmeal. Brown sugar and bananas create a dish that is full of flavor!

INGREDIENTS

2 pounds Cereal, steel cut oatmeal
1 cup Milk, soy
1 gallon Water
8 each Banana, slices
2 cups Sugar, brown

INSTRUCTIONS

1. Place oatmeal in a pot, bring to a boil, and simmer on low for 35 minutes.
2. Transfer oatmeal soup container and add soy milk; mix well.
3. Cover and keep hot until ready to serve.
4. Place 1 cup oatmeal in a white cup.
5. Top with 1/4 cup banana and 2 teaspoons brown sugar.

RECIPE NOTES

All cooking instructions are a guideline - please utilize your training and experience to modify time and temperature of cooking as needed. All ingredients must be followed. Please be sure to taste food before serving to students.

Crediting: 2 oz grain equivalent

Note: no nutrition facts are available for this recipe.

NUTRITION FACTS PER SERVING (8OUNCES)

This recipe has not been tested or standardized by Healthy School Recipes. The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.