



## OATS, WHOLE GRAIN, ROLLED, DRY

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Code: 100466

### PRODUCT DESCRIPTION

- Rolled oats are a whole grain dry cereal with no added vitamins and minerals. It needs to be cooked before eating.

### PACK/YIELD

- Rolled oats are packed in 3-pound bags, which provide about 71 servings (½ cup each) of cooked oats.

### STORAGE

- Store unopened bags of oats in a cool, clean, dry place.
- After opening, keep package tightly closed.
- Look at the “Best if used by” or “Best by” date on the package.
- For further guidance on how to store and maintain USDA Foods, please visit the FDD Web site at: <http://www.fns.usda.gov/fdd/facts/biubguidance.htm>.

### PREPARATION/COOKING

- Bring ½ cup water to a boil. Stir in ½ cup oats.
- Cook 5 minutes.

### USES AND TIPS

- Cook rolled oats with chopped fruit and low-fat or nonfat milk instead of water for a filling breakfast.
- Rolled oats can be used in a variety of baked dishes such as cookies, muffins, breads, and desserts.
- Rolled oats can be used in place of bread crumbs in meatloaf, or in chicken and fish patties.

### NUTRITION INFORMATION

- ½ cup of cooked rolled oats counts as 1 ounce from the MyPlate.gov Grain Group. For a 2,000-calorie diet, the daily recommendation is about 6 ounces.

### OTHER RESOURCES

- [www.nutrition.gov](http://www.nutrition.gov)
- [www.choosemyplate.gov](http://www.choosemyplate.gov)
- [www.fns.usda.gov/fdd/](http://www.fns.usda.gov/fdd/)

### NUTRITION FACTS

Serving size: ½ cup (117g) rolled oats, cooked in water

#### Amount Per Serving

**Calories** 80 **Calories from Fat** 15

#### % Daily Value\*

<b>Total Fat</b> 1.5g		<b>3%</b>
Saturated Fat 0g		<b>0%</b>
<i>Trans</i> Fat 0g		
<b>Cholesterol</b> 0mg		<b>0%</b>
<b>Sodium</b> 5mg		<b>0%</b>
<b>Total Carbohydrate</b> 14g		<b>5%</b>
Dietary Fiber 2g		<b>8%</b>
Sugars 0g		
<b>Protein</b> 3g		
Vitamin A 0%	Vitamin C 0%	
Calcium 2%	Iron 6%	

\*Percent Daily Values are based on a 2,000 calorie diet.

## CINNAMON OATMEAL PANCAKES

**MAKES ABOUT 10 SERVINGS**

### Ingredients

- 1 ½ cups flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 tablespoon cinnamon
- 1 egg
- 1 ½ cups cooked oats
- ½ cup evaporated milk
- ¼ cup water
- Nonstick cooking spray

### Directions

1. Mix flour, baking powder, salt, and cinnamon in a large bowl.
2. In a separate bowl, combine egg, oats, milk, and water, and stir well.
3. Stir the oatmeal mixture into the flour mixture and stir until combined.
4. Heat a large skillet coated with nonstick cooking spray over medium heat.
5. Pour large spoonfuls of batter into the skillet. Cook until bubbles show on the tops of the pancakes, about 2 to 3 minutes. Flip over and cook an additional 2 minutes, or until golden brown and cooked through.
6. Serve warm by themselves or top with canned or fresh fruit.

Nutritional Information for 1 serving (about 2 pancakes) of Cinnamon Oatmeal Pancakes							
Calories	120	Cholesterol	25 mg	Sugar	0 g	Vitamin C	0 mg
Calories from Fat	20	Sodium	190 mg	Protein	4 g	Calcium	77 mg
Total Fat	2 g	Total Carbohydrate	20 g	Vitamin A	21 RAE	Iron	2 mg
Saturated Fat	1 g	Dietary Fiber	1 g				

*Recipe adapted from Commodity Supplemental Food Program Cookbook*

## NO BAKE OATMEAL PEANUT BUTTER COOKIES

**MAKES ABOUT 18 SERVINGS**

### Ingredients

- 1 cup sugar
- ¼ cup 1% milk
- ¼ cup margarine
- 2 tablespoons unsweetened cocoa powder (if you like)
- 1 teaspoon vanilla extract
- ¼ cup peanut butter
- 2 cups dry oats
- Nonstick cooking spray

### Directions

1. Put sugar, milk, and margarine in a saucepan and bring to a boil. If using cocoa powder, add that too.
2. Remove from heat and stir in vanilla and peanut butter until peanut butter is melted.
3. Add oats and stir well.
4. Drop by teaspoonfuls onto a cookie sheet coated with cooking spray or covered with waxed paper. Chill for 1 hour.

Nutritional Information for 1 serving (2 cookies) of No Bake Oatmeal Peanut Butter Cookies							
Calories	120	Cholesterol	5 mg	Sugar	12 g	Vitamin C	0 mg
Calories from Fat	40	Sodium	15 mg	Protein	2 g	Calcium	11 mg
Total Fat	5 g	Total Carbohydrate	18 g	Vitamin A	28 RAE	Iron	0 mg
Saturated Fat	1.5 g	Dietary Fiber	1 g				

*Recipe adapted from Food.com*