

Ginger Cinnamon Oatmeal with Nut Butter

mage nSERVINGSknown

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5 min

Spice up your morning with Ginger Cinnamon Oatmeal with Nut Butter. In just 5 minutes you can whip up this sweet and savory dish with breakfast. Feel free to substitute cashew butter and chopped cashews or peanut butter and chopped peanuts for almond butter and chopped almonds.

Ingredients

- 1/2 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 cup water
- 1/2 cup nonfat milk
- 1 ¹/₂ tbsp almond butter
- 1/2 tsp honey
- 1/4 tsp ground cinnamon
- 1/4 tsp ground ginger
- 1 tbsp chopped apple with peel
- 1 tsp chopped almonds
- 1/2 cup nonfat milk

Cooking Instructions

- 1. In medium saucepan, bring water to a boil.
- 2. Stir in oats.
- 3. Cook uncovered over medium heat, 1 minute for Quick Oats, 5 minutes for Old Fashioned Oats, stirring occasionally.
- 4. Stir together almond butter, honey, cinnamon and ginger, adding water 1 tbsp at a time if mixture seems too thick.
- 5. Stir into hot oatmeal. Top with chopped apple and almonds.