



Savory Steel Cut Oatmeal with Sweet Corn, Tomato & Pancetta

 **SERVINGS**

4

 **COOKING TIME**

45 minutes

Enjoy oats at any time of the day with Savory Steel Cut Oatmeal with Sweet Corn, Tomato & Pancetta. A perfect savory oatmeal recipe.

Ingredients

- 1 Cup(s) [Quaker® Steel Cut Oats - Quick 3-Minute](#)
- 4 Cup(s) low sodium chicken stock
- 2 Cup(s) fresh corn (approximately 3 ears) or frozen, thawed
- 1/2 Cup(s) pancetta, diced (bacon, prosciutto, or ham can be substituted for pancetta)
- 2 Whole small shallots, diced (optional)
- 2 Whole 2 cloves garlic, diced (optional)
- 1 Tablespoon(s) Butter
- 1 Tablespoon(s) Olive Oil
- 1 Cup(s) Cherry Tomatoes, halved
- 1 Tablespoon(s) Freshly ground black pepper to taste
- 1 Tablespoon(s) Grated pecorino or asiago cheese

Cooking Instructions

1. In a large sauté pan, heat olive oil on medium heat.
2. Add pancetta, corn, and cherry tomatoes and cook for five minutes. Remove this mixture from the pan and place in a bowl off to the side. Into the same pan, add the butter, shallots, and garlic and cook for two minutes at medium heat.
3. Add Quaker steel cut oats and stir continuously for two to three minutes, until lightly toasted, golden, and fragrant.
4. Add the chicken stock and stir to combine. Cover pan and reduce heat to low.
5. Simmer for 20-25 minutes, stirring occasionally, until oats are al dente. Add the pancetta, corn, and tomato mixture to the cooked oats and stir to combine.

6. Season with black pepper to taste and top with grated pecorino cheese.