

Chia-Berry Oatmeal

SERVINGS

COOKING TIME

1 5 minutes

Get a flavorful start to your morning with Chia-Berry Oatmeal. This very berry oatmeal recipe only takes 5 minutes to make for a flavorful breakfast option when you're in a time crunch. Not only is it bursting with berries but has warmer flavors like cinnamon and ginger for a berry oatmeal with a variety of flavors.

Ingredients

- 1/2 Cup(s) Quaker® Oats (quick or old fashioned, uncooked)
- 1 Cup(s) water
- 1/2 Cup(s) fresh or frozen berries (use blueberries, raspberries and/or blackberries, thawed if frozen)
- 1 Tablespoon(s) chia seeds
- 1/4 Teaspoon(s) ground cinnamon
- 1/4 Teaspoon(s) ground ginger
- 1 Tablespoon(s) plain nonfat yogurt, Greek or traditional
- 1 Teaspoon(s) unsweetened coconut
- 1 Teaspoon(s) honey

Cooking Instructions

- 1. In medium saucepan, bring water to a boil. Stir in oats.
- 2. Cook uncovered over medium heat, 1 minute for Quick Oats, 5 minutes for Old Fashioned Oats, stirring occasionally.
- 3. Place berries, chia seeds, cinnamon and ginger into blender or food processor container. Process until fruits are pureed. If mixture seems too thick, add water 1 tablespoon at a time to reach desired consistency.
- 4. Swirl into bowl of cooked oats. Serve topped with yogurt, coconut and honey.