



Cranberry Orange Oatmeal Bowl



SERVINGS

4



COOKING TIME

7 minutes

Cranberry Orange Oatmeal Bowl is tart, zesty, and takes just about 7 minutes to make. The sweet cranberries make this recipe perfect for chilly mornings in the fall and wintertime.

Ingredients

Oatmeal

- 2 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2 1/2 cups water
- 1 cups Tropicana® Orange Juice

Orange-Cranberry Sauce

- 1/3 cup Tropicana® Orange Juice
- 1 tablespoon agave nectar
- 1 1/2 cups fresh cranberries

Cooking Instructions

1. In large saucepan, bring water and orange juice to a boil.
2. Stir in 2 cups oats.
3. Cook uncovered over medium heat, 1 minute for Quick Oats, 5 minutes for Old Fashioned Oats, stirring occasionally.
4. For sauce, in small saucepan, bring orange juice to a boil.
5. Stir in cranberries and agave nectar.
6. Reduce heat to low; simmer 5 to 7 minutes or just until thickened and berries begin to pop.
7. Top each serving of oatmeal with about 1/4 cup sauce and garnish with shredded orange peel, if desired.