



Fresh Pear Oatmeal with Blueberries & Fig & Toasted Hazelnuts



SERVINGS

2



COOKING TIME

10 minutes

Fresh Pear Oatmeal with Blueberries & Fig & Toasted Hazelnuts is a full of incredible ingredients to make a tasty gluten free* breakfast option. In under 30 minutes you can create a beautiful, unique take on your morning oatmeal. *Look for specially marked gluten free ingredients.

Ingredients

- 2 tablespoons raw hazelnuts
- 1 3/4 cups water
- 1 cup [Quaker® Gluten Free Instant Oatmeal - Original](#)
- 1 pear, peeled, cored, and cut into 8 wedges
- 2 teaspoons unsalted butter
- 1 tablespoon brown sugar
- 1 teaspoon vanilla extract
- 1/4 cup fresh blueberries
- 2 tablespoons dried figs, quartered
- 1/2 tsp cinnamon

Cooking Instructions

1. Preheat oven to 350 degrees F.
2. On a baking sheet, toast hazelnuts for about 10 minutes or until lightly blistered and fragrant.
3. Transfer to a towel and rub gently to remove skins.
4. Bring water to a boil in a medium saucepan.
5. Stir in oats and reduce heat to low.

6. Simmer uncovered over low heat, about 1-2 minutes, stirring occasionally.
7. Melt the butter in a skillet over medium heat.
8. Add the pear, 1/4 cup water, and vanilla.
9. Sprinkle with brown sugar and simmer until pear is browned, about 4 minutes.
10. Add pears to the oats and stir to combine.
11. Divide among 2 bowls and top with fresh blueberries, hazelnuts, and figs.
12. Sprinkle with cinnamon.