

Pineapple Oatmeal

SERVINGS

COOKING TIME

5 5 min

Add a little sweetness to your morning with a bowl of pineapple oatmeal. The combination of crunchy macadamia and sweet pineapple takes your oatmeal to the next level.

Ingredients

- 1 can (20 oz) pineapple tidbits in 100% pineapple juice
- Water
- 1/4 tsp salt
- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 2 containers (6 oz each) vanilla fat-free yogurt*
- 1/4 to 1/2 tsp ground ginger
- 1/3 cup packed brown sugar
- 1/4 cup coarsely chopped macadamia nuts or almonds

Cooking Instructions

- 1. Drain pineapple tidbits reserving juice.
- 2. Set fruit aside.
- 3. Add enough water to juice to equal 3 \(\frac{1}{4} \) cups.
- 4. In medium saucepan, bring combined juice and water and salt to a boil.
- 5. Stir in oats.
- 6. Return to a boil; reduce heat to medium.
- 7. Cook 1 minute for quick oats, 5 minutes for old fashioned oats or until most of liquid is absorbed, stirring occasionally.
- 8. Stir in reserved pineapple.
- 9. Let stand covered until desired consistency.
- 10. Spoon yogurt into small bowl.
- 11. Add ginger; mix well.
- 12. Spoon oatmeal into 5 cereal bowls.

13.	Top each serving with brown sugar, nuts and yogurt, dividing evenly.	