



Quaker® Scrambled Oats Yogurt Bowl



SERVINGS

4



COOKING TIME

10 min

Sweetened with bananas and flavored with warm spices, these oat scrambled eggs are served over Greek yogurt for a satisfying breakfast bowl that's loaded with nutrients and protein.

Ingredients

- 4 bananas
- 1 ¼ cups [Quaker® Oats-Old Fashioned](#)
- 4 eggs, beaten
- 1 tsp vanilla extract
- 1/4 tsp ground cardamom
- 1/4 tsp ground cinnamon
- Pinch salt
- 1 tbsp coconut oil
- 2 cups plain nonfat Greek yogurt
- 1 cup sliced strawberries
- 1/2 cup blueberries
- 1/2 cup raspberries
- 1/2 cup unsalted pistachios
- 1/4 cup liquid honey

Cooking Instructions

1. In large bowl, mash bananas. Add Quaker® Oats Old-Fashioned, eggs, vanilla, cinnamon, cardamom and salt. Stir until well combined.
2. Melt coconut oil in large nonstick skillet set over medium heat. Scrape scrambled oat mixture into pan, spreading to even layer. Cook for 2 to 3 minutes or until oat mixture starts to set around the edges. With heatproof spatula, stir mixture to break into pieces. Cook, stirring often for 3 to 5 minutes or eggs are cooked through and mixture is lightly golden.

3. To serve, divide yogurt between 4 bowls. Top with scrambled oats. Top with strawberries, blueberries, raspberries and pistachios. Drizzle with honey and serve.