



# Scrambled Eggs with Oats



**SERVINGS**

1



**COOKING TIME**

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Looking for a little morning inspiration? Look no further than our Scrambled Eggs with Oats. Filled with fresh herbs, sun-dried tomatoes and creamy goat cheese, this unexpected spin on a breakfast favorite is a delicious way to start your day.

## Ingredients

- 2 eggs
- 1 tablespoon canola oil
- 1/2 cup [Quaker® Oats-Old Fashioned](#)
- 2 tablespoons water
- 2 teaspoons goat cheese, crumbled
- 2 tablespoons sun-dried tomatoes, sliced
- 1/2 tsp fresh oregano
- 1/2 teaspoon fresh thyme
- 1 tsp chives, chopped
- 1/4 tsp fresh chili pepper, sliced, or crushed red pepper flakes
- Salt and pepper to taste

## Cooking Instructions

1. Add eggs to a small bowl and whisk vigorously.
2. Heat a small skillet or sauce pan over medium-high heat and add butter, swirling to coat the pan.
3. Add the eggs to the pan and stir/mix with a spatula for 15-30 seconds until beginning to cook and fluff.
4. Add oats and water and continue to cook, stirring continuously for 2-3 minutes.
5. Add goat cheese and sun-dried tomatoes and cook another minute.
6. Remove from heat and sprinkle with fresh herbs, chili pepper, and salt and pepper to taste.