Oatmeal with Ginger





Description

This is Yemii's favorite breakfast dish.

2 Servings

Tags

breakfast

Ingredients

2 c water

1 pn salt

1/4 c dry, non-fat milk powder

1 c rolled oats

1/8 t pumpkin pie spice

1/4 c ground almond meal

1/4 c Greek yogurt

1/2 c unsweetened applesauce

1 T candied ginger (minced)

1 T maple syrup (as needed for taste)

Instructions

- 1. In a medium saucepan, bring water and salt to a boil.
- 2. Add milk powder, oats and pumpkin pie spice. Cook over medium heat for about 10 minutes until oats are soft. Stir frequently.
- 3. Remove from heat and stir in almond meal.
- 4. Divide between 2 large bowls.
- 5. Top with yogurt, applesauce and ginger.

Notes Nutrition Facts Amount Per Serving Calories 360 Total Fat 7g Total Carbohydrate 50g

6. Sweeten as needed with maple syrup.

Protein 20g

Cholesterol 0 mg

Sugars 20 g

Dietary Fiber 7g

Source

Yemii's mom.