

SHOPPING LIST

Steel-cut Oats with Fresh Fruit

- Steel-cut Oats
- Water
- Strawberries
- Maple Syrup

First, check off the items you already have at home.



Sully The Cell present
BREAKFAST



Steel-cut Oats with Fresh Fruit



VEGETARIAN **TIME** **DIFFICULTY** **SERVES**

V **L** **M** **2**

YES About 30 min. Medium

YOU WILL NEED



- $\frac{3}{4}$ cup steel cut oats
- $2 \frac{1}{2}$ - $2 \frac{2}{3}$ cup water
- 1 cup chopped strawberries
- 2 teaspoons maple syrup

DIRECTIONS

ATTENTION KIDS: Always cook with a grownup!

Use chopped pears, bananas, apples or any combination of fruit in place of the apples. One teaspoon of brown sugar or honey can be used in place of the maple syrup.

STEP 1: Place the oatmeal and water in a small saucepan and bring to a boil over high heat. Decrease the heat to low and cook until the oatmeal has absorbed all of the water and is tender, about 20 minutes. Divide the oatmeal between two bowls, and top each with half of the fruit and maple syrup. Serve immediately.

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Nutrition Facts

Serving Size 1 Serving (361g)
Servings Per Container

Amount Per Serving	Calories from Fat 15	% Daily Value*
Calories 130		
Total Fat 1.5g		2%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 15mg		1%
Total Carbohydrate 27g		9%
Dietary Fiber 3g		12%
Sugars 8g		
Protein 3g		
Vitamin A 0%	Iron 8%	Vitamin C 2%
Calcium 2%		

*Percent Daily Values are based on a diet of other people's secrets. Your daily values may be higher or lower depending on your diet and activity levels. †Percent Daily Values are based on a diet of other people's secrets.

Total Fat: Less than 65g 80g
Saturated Fat: Less than 20g 25g
Cholesterol: Less than 300mg 300mg
Sodium: Less than 2,400mg 2,400mg
Total Carbohydrate: Less than 48g 48g
Dietary Fiber: 25g 25g
Sugars: 25g 25g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4