

Cranberry Orange Oatmeal Bowl

Ingredients

Oatmeal

- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 2 ½ cups water
- 1 cup Tropicana® Orange Juice

Orange-Cranberry Sauce

- 1/3 cup Tropicana® Orange Juice
- 1 tbsp agave nectar
- 1 ½ cups fresh cranberries

How to make it

1. In large saucepan, bring water and orange juice to a boil.
2. Stir in 2 cups oats.
3. Cook uncovered over medium heat, 1 minute for Quick Oats, 5 minutes for Old Fashioned Oats, stirring occasionally.
4. For sauce, in small saucepan, bring orange juice to a boil.
5. Stir in cranberries and agave nectar.
6. Reduce heat to low; simmer 5 to 7 minutes or just until thickened and berries begin to pop.
7. Top each serving of oatmeal with about 1/4 cup sauce and garnish with shredded orange peel, if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	4

Made with



Quaker® Oats-Old Fashioned