

Everything Bagel Baked Oatmeal



Ingredients

- 4 cups Quaker® Oats-Old Fashioned
- 2 cups unsweetened almond milk
- 2 tbsp chia seeds + 6 tbsp water
- 2 tbsp everything bagel seasoning (mix of white sesame seeds, black sesame seeds, poppy seeds, garlic powder, onion powder, sea salt)
- 1 tsp baking powder
- Microgreens for garnish
- Serve with poached eggs (optional)

How to make it

1. Preheat oven to 375°F. Spray a 9-inch square pan with non-stick cooking spray.
2. In a small bowl, whisk the chia seeds and water until it forms a thick paste (around 3 minutes). Let sit while you prepare the rest of the ingredients.
3. In a separate bowl, combine Quaker Old-Fashioned Oats, baking powder, and everything bagel seasoning mix.
4. Add the milk and chia paste until well-combined.
5. Pour the oat mixture into prepared baking pan. Add additional seasoning on top as desired.
6. Bake for 35 minutes, or until the oats are firm and golden brown on top.
7. Let sit for 5 minutes before cutting.
8. Serve with avocado, microgreens and eggs as desired.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	35 min	45 min	8

Made with



Quaker® Oats-Old Fashioned