

Pot O' Gold Kiwi Oatmeal

Ingredients

- 1/2 cup Quaker® Oats-Old Fashioned
- 1 cup water or milk
- Dash turmeric powder
- Dash ginger powder
- Pinch salt
- Pinch sugar (optional)

Toppings

- 1 fresh kiwi, cut into desired shape
- 2 tsp honey

How to make it

1. Boil milk, salt, tumeric, ginger, salt and sugar.
2. Stir in oats.
3. Cook for about 3-5 mins over medium heat stirring occasionally or to desired thickness.
4. Transer to bowl.

[title]Toppings

6. Peel and cut kiwi to desired shapes, decorate oats with clover design, drizzle with honey.



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 5 min | 5 min | 10 min | 1 |

Made with



Quaker® Oats-Old Fashioned