

Scrambled Eggs with Oats

Ingredients

- 2 eggs
- 1 tbsp canola oil
- 1/2 cup Quaker® Oats-Old Fashioned
- 2 tbsp water
- 2 tsp goat cheese, crumbled
- 2 tbsp sun-dried tomatoes, sliced
- 1/2 tsp fresh oregano
- 1/2 tsp fresh thyme
- 1 tsp chives, chopped
- 1/4 tsp fresh chili pepper, sliced, or crushed red pepper flakes
- Salt and pepper to taste

How to make it

1. Add eggs to a small bowl and whisk vigorously.
2. Heat a small skillet or sauce pan over medium-high heat and add butter, swirling to coat the pan.
3. Add the eggs to the pan and stir/mix with a spatula for 15-30 seconds until beginning to cook and fluff.
4. Add oats and water and continue to cook, stirring continuously for 2-3 minutes.
5. Add goat cheese and sun-dried tomatoes and cook another minute.
6. Remove from heat and sprinkle with fresh herbs, chili pepper, and salt and pepper to taste.



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

Made with



Quaker® Oats-Old Fashioned