



Apple Spice Oatmeal



Ingredients

1 apple

2 cups nonfat or 1% milk or water

1 cup quick cooking or old fashioned rolled oats

1/8 teaspoon salt

1/8 teaspoon cinnamon

1 Tablespoon brown sugar

1/8 teaspoon nutmeg (optional)

Directions

- 1. Rinse the apple, remove the core and cut into small chunks (about 1 ½ cups).
- 2. Bring the water or milk to a boil in a saucepan.
- 3. Add the oatmeal, salt and apple chunks. Cook over medium heat for 1 minute if using quick cooking oats or 7 to 10 minutes if using old fashioned rolled oats. Stir a couple times while cooking.
- 4. Remove from heat. Stir in cinnamon, brown sugar and nutmeg, if desired.
- 5. Refrigerate leftovers within 2 hours.

Notes

 To increase the apple flavor, use apple juice for all or part of the water. Mixing apple juice with milk may cause milk to curdle. Makes: 2 cups

Prep time: 5 minutes
Cooking time: 10 minutes

Nutrition Facts

Serving Size 1 cup (384g) Servings Per Container 2

Amount Per Serving Calories 300 Calor

Calories 300	Calories	from Fat 40
	-	% Daily Value*
Total Fat 4.5g		7%
Saturated Fat	1g	5%
Trans Fat 0g		
Cholesterol 10m	g	3%
Sodium 190mg		8%
Total Carbohydra	ate 55g	18%
Dietary Fiber 7g		28%
Sugars 24g		
D4-1 44		

Protein 11g

Total Carbohydr Dietary Fiber

Vitamin A 6%		Vitamin C 8%
Calcium 20%	٠	Iron 15%
*Percent Daily Values	ane h	ased on a 2 000 cal

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Recipe adapted from Nutrition Matters.

For tasty, healthy recipes that fit your budget, visit www.FoodHero.org!

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