

Strawberries & Cream Oats

6 ingredients · 15 minutes · 2 servings



Directions

1. Add the almond milk, half of the strawberries, maple syrup and vanilla to a high-speed blender. Blend until smooth. Season with additional vanilla and maple syrup if needed.
2. Transfer strawberry milk to a saucepan over medium heat and stir in the oats. Bring to a gentle boil and cook, stirring occasionally for 8 to 10 minutes or until oats are tender and creamy. Stir in remaining strawberries and chia seeds, if using, and let it cook for another minute.
3. Serve immediately and enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to five days. Reheat with extra almond milk if needed.

Additional Toppings

Serve with additional chopped strawberries, extra chia seeds or a drizzle of almond butter.

No Fresh Strawberries

Use frozen strawberries instead. Cooking time may vary with frozen strawberries.

Ingredients

- 2 cups** Unsweetened Almond Milk
- 2 cups** Strawberries (chopped, divided)
- 1 1/2 tbsps** Maple Syrup
- 1/2 tsp** Vanilla Extract
- 1 cup** Oats (rolled)
- 1 tbsp** Chia Seeds (optional)