

SHOPPING LIST

Steel-cut Oats with Fresh Fruit

- ☐ Steel-cut Oats
- ☐ Water
- ☐ Strawberries
- ☐ Maple Syrup

First, check off the items you already have at home.



Sully The Cell present
BREAKFAST



Steel-cut Oats with Fresh Fruit



VEGETARIAN



YES

TIME



About 30 min.

DIFFICULTY



Medium

SERVES



YOU WILL NEED



$\frac{2}{3}$ cup steel cut oats



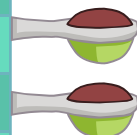
2 $\frac{1}{2}$ - 2 $\frac{2}{3}$ cup water



1 cup chopped strawberries



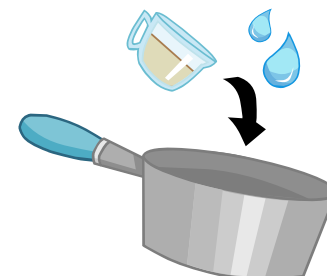
2 teaspoons maple syrup



DIRECTIONS

ATTENTION KIDS: Always cook with a grownup!

Use chopped pears, bananas, apples or any combination of fruit in place of the apples. One teaspoon of brown sugar or honey can be used in place of the maple syrup.



STEP 1: Place the oatmeal and water in a small saucepan and bring to a boil over high heat. Decrease the heat to low and cook until the oatmeal has absorbed all of the water and is tender, about 20 minutes. Divide the oatmeal between two bowls, and top each with half of the fruit and maple syrup. Serve immediately.



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Nutrition Facts	
Serving Size 1 Serving (361g)	
Servings Per Container	
Amount Per Serving	
Calories 130	Calories from Fat 15
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 27g	9%
Dietary Fiber 3g	12%
Sugars 8g	
Protein 3g	
Vitamin A 0%	Vitamin C 2%
Calcium 2%	Iron 8%
Percent Daily Values are based on a diet of other people's secrets. Your daily values may be higher or lower depending on your mood and activity level.	
Total Fat	Less than 65g
Saturated Fat	Less than 20g
Cholesterol	Less than 300mg
Sodium	Less than 2,400mg
Total Carbohydrate	Less than 300g
Dietary Fiber	25g
Sugars	30g
Protein	4g