

Pumpkin Pie Oatmeal

#recipe

#food/cooking#

#food/breakfast#

#food/30 Minutes or Less#

#people/Damn Delicious#

#need to make#

#2019/March#

Pumpkin Pie Oatmeal

Ingredients

1 cup old-fashioned rolled oats

1 3/4 cups almond milk

1/4 cup pumpkin puree

1/2 teaspoon vanilla extract

1/2 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1/2 cup chopped pecans

1/4 cup maple syrup

Process

Combine oats and milk in a small saucepan over medium heat.

Bring to a boil; reduce heat and simmer, stirring occasionally, until desired consistency is reached, about 3-5 minutes. Stir in pumpkin, vanilla, cinnamon and nutmeg until heated through, about 1 minute.

Serve immediately, garnished with pecans and maple syrup, if desired.

Notes

Consider halving the ingredients when making for two people.

Nutrition

Servings: 4 bowls

Calories: 150cal

Fat: 3.5g

Carbs: 22.1g

Protein: 1.9g