

APPLE PUMPKIN OATMEAL

1/3 C. oats

1 C. water

1/3 C. almond milk

1 tsp. vanilla extract

1/2 banana, thinly sliced

1/3 C. pumpkin puree

1/4 C. apple, chopped

1 T. peanut butter Cinnamon

Servings Per Contain	er	
Amount Per Serving		
Calories 180 Cal	ories fron	n Fat 5
	% Da	aily Value
Total Fat 6g		9%
Saturated Fat 0.5g		3%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 55mg		2%
Total Carbohydrate	28a	99
Dietary Fiber 5g	9	20%
Sugars 11g		20 /
Protein 5g		
Vitamin A 100% •	Vitamin (C 8%
Calcium 2% •	Iron 6%	
*Percent Daily Values are ba diet. Your daily values may be depending on your calorie no Calories:	e higher or l	
Total Fat Less than Saturated Fat Less than Cholesterol Less than Sodium Less than Total Carbohydrate Dietary Fiber		80g 25g 300mg 2,400mg 375g 30g

Combine oats, vanilla, water, and almond milk in a small saucepan. Heat this over medium heat for a few minutes, until the liquid starts to boil. Using a fork, whisk the banana into the oats. Once the banana is smooth (or maybe with few lumps), add the pumpkin. Give it a stir and cook until most of the liquid has been absorbed and oats reach desired consistency. Pour oats into a bowl, top with cinnamon, apples and peanut butter.

NUTRITION FACTS: Serving size: 1/2 cups per serving, 2 servings