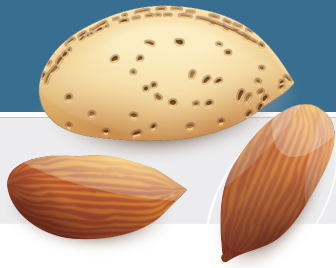


# TOASTED COCONUT AND ALMOND OATMEAL



February 16

National Almond Day

## INGREDIENTS

- 2 Cups Coconut Water
- 1 Cup Natural Almond Milk  
(plus more to serve)
- 1½ Cups Rolled Oats
- ½ Cup Toasted Coconut
- ¼ Cup Sliced Almonds

## DIRECTIONS

1. In a large saucepan set over medium-high heat, bring the coconut water and milk to a boil.
2. Add the rolled oats and stir well. Bring back to the boil and then reduce the heat to low; cover and simmer for 8-10 minutes, stirring every now and then.
3. Meanwhile, toast the sliced almonds in a small non-stick pan set over medium heat until slightly golden and fragrant, about 5 minutes.
4. Once the oats are tender and the liquid has practically completely evaporated, stir in the toasted coconut and almond (save a little bit of each to garnish) and serve immediately.
5. Garnish with a pinch of toasted coconut flakes and almond slices and hit with an additional splash of almond milk, if desired.

## MEAL PATTERN CONTRIBUTION

 Grain

## MEAL TYPE

 Breakfast

## YIELD

2⅞ Cups

## PORTION SIZES

Toddler	Preschool	School Age	Adult
¼ Cup	¼ Cup	½ Cup	1 Cup