

Whip It Up Wednesday

Savory Oatmeal with Egg



The Ingredients



- Rolled Oats: You can also use steel cut oats or even quick oats, although the texture is not as ideal as the quick ones.
- Water or Milk: You can use milk for a creamier texture, but water works just as well.
- Cheese: Shredded parmesan adds saltiness and a savory flavor to the oatmeal.
- Vegetables of choice: Mushrooms, shallots, and baby spinach to top the savory oatmeal.
- Egg: A fried egg tops off the savory bowl. The yolk mixes with the oatmeal for a wonderfully rich flavor. Try scrambled, poached, or boiled eggs also!
- Herbs: Finish off the dish with a garnish of chopped chives for a mild onion flavor.

Directions

- Make the oatmeal in the microwave or on the stovetop. Boil the water before adding the oats if cooking on the stovetop. If you add the water and oats at the same time, it can lead to overcooked and mushy oats.
- Stir in parmesan cheese as soon as it finishes cooking.
- Cook the veggies, place over oatmeal and add the fried egg.
- Enjoy!



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