### Ingredients

# <u>Must have</u>

- Oats\*
- Jar or container with lid

• Water, milk or milk alternative \*Oats: Be sure to choose steel-cut or rolled oats, or quick oats. Do not use instant oatmeal.

## <u>Options</u>

- Cinnamon
- Honey or agave syrup
- Flax, Hem, Chia Seeds
- Dried Cranberries
- Dried Fruit cut into small dice
- Slivered almonds
- Crushed cashews
- Crushed macadamia nuts
- Crushed pecans
- Shredded coconut
- Fresh fruit

#### **Rooted Nutritional Nugget**

Breakfast date for 100 thousand billion -Oats not only feed you, but because they contain both soluble and insoluble fiber, they also feed your gut microbes too!!!

## Instructions

- 1. Fill jar half way with oats
- 2. Add optional ingredients.

For a one-quart jar, here are some guidelines:

- i. use up to 1 Tbsp each of seeds
- ii. up to 1/2 Tbsp cinnamon
- iii. up to 1/2 Tbsp sweetener
- iv. 1/3 cup dried fruit
- v. ¼ cup nuts
- 3. Shake and roll jar to mix ingredients
- 4. Fill jar to top with liquid
- 5. Secure lid, and shake again to distribute ingredients
- 6. Place in refrigerator overnight
- When ready to eat, scoop a serving into bowl with 1/3 cup milk and heat in microwave for one minute. Or heat on stove, with extra liquid.
- 8. Top with fresh fruit.



