



Baked Raspberry Skillet Oatmeal

An quick n' easy dish with a yummy chocolate tahini frosting

SERVINGS: 3-4 PREP TIME: 5 min

TOTAL TIME: 17 min

Ingredients

1 cup rolled oats

1 cup raspberries

1 tsp hemp seeds

1 tsp chia seeds

1 tsp flax seeds

1 tsp quiona

1 egg

1 tsp ground cinnamon

1/2 tsp salt

1 cup unsweetened almond milk

1 Tbsp vanilla extract

2 Tbsp Soom Chocolate Tahini

1/4 cup crushed pecans (optional)

1/4 cup shredded coconut (optional)

Directions

Preheat oven to 350 F. Add raspberries to a skillet over medium heat on the stovetop. Cook for 2 minutes. Add in remaining ingredients besides chocolate tahini and stir to combine. Let cook for 5 minutes. Place skillet in oven and bake for 12 minutes. Sprinkle chocolate tahini evenly over oatmeal. Enjoy immediately and store leftovers in the fridge for up to 5 days..



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