Banana Split Oatmeal

Frozen yogurt and bananas turn oatmeal into a healthy dessert or satisfying snack.

Makes: 1 serving

Prep Time: 5 minutes Cook Time: 4 minutes

Source: myplate.gov

Ingredients

- 1/3 cup oatmeal (dry, quick-cooking)
- 1/8 teaspoon salt
- 3/4 cup water (very hot)
- 1/2 banana (sliced), about 1/2 cup
- 1/2 cup frozen yogurt (non-fat or low-fat), of your choice

**Nutrient Analysis is done with non-fat vanilla yogurt

Directions

- 1. In a microwave safe cereal bowl, mix together the oatmeal and salt. Stir in water.
- Microwave on high power for 1 minute. Stir.
 Microwave on high power for another minute.
 Stir again.
- Microwave an additional 30-60 seconds on high power until the cereal reaches the desired thickness. Stir again.
- 4. Top with banana slices and frozen yogurt.









Nutrition Information

Serving Size: 1 full recipe

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Nutrients	Amount
Calories:	267
Total Fat:	<u>3 g</u>
Saturated Fat:	<u>1 g</u>
Cholesterol:	5 mg
Sodium:	360 mg
Total Carbohydrates:	<u>53 g</u>
Dietary Fiber:	<u>4 g</u>
Total Sugars:	28 g
Added Sugars:	<u>8 g</u>
Protein	9 g
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Utensils Needed

- Microwave safe cereal bowl
- Measuring Cups
- Measuring Spoons
- Mixing Spoon
- Liquid Measuring Cup
- Cutting Board
- Butter Knife



SHOPPING LIST

Average total cost without oil and seasonings: \$4.68

Average cost/serving: \$4.68

Recipe makes: 1 Serving

Note: The below list of ingredients is a suggestion. Similar ingredients may be purchased based on preference, diet restrictions, budget and location. Optional items can be added.

Ingredients



Add 1 to Cart Low-Fat Vanilla Yogurt, 32 oz.



Add 1 to Cart Fresh Banana



Add 1 to Cart Quick Oats, 42 oz.

SAVE TIME, SAVE MONEY

My Cooking Notes

Storage Tips

Serve immediately. Refrigerate any leftovers within 2 hours.

Cooking Tips

- Oats are a great way to start your day the whole-grain way! Try them in pancakes, overnight oat recipes, or other hot oatmeal recipes! Check out www.snapedny.org for Orange Oatmeal Pancakes and more recipe inspiration!
- Yogurt goes nicely with fruit to create a tasty parfait! Or you can even add it to a fruit smoothie!

