



TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

Sweetgreen Oatmeal

Recipe adapted from Nicolas Jammet

Makes 6 servings

- 1 cup steel-cut oats
- 1 cup rolled oats
- ½ teaspoon salt
- ¾ teaspoon cinnamon
- 1½ teaspoons vanilla extract
- ½ cup skim milk
- 2 tablespoons agave syrup
- ½ cup cooked red and white quinoa

1. In a rice cooker, heat 4 cups of water. When the water begins to boil, turn off the rice cooker and add the steel-cut oats. Let them soak overnight.
2. The next morning (or 8 hours later), add the uncooked rolled oats, salt, cinnamon, vanilla, skim milk, agave syrup and another cup of water to the soaked oats and stir. Turn on the rice cooker and let cook for about 5 minutes.
3. Add the cooked red and white quinoa. Cover the rice cooker top and let the mixture cook for 3 minutes, stirring frequently to prevent it from sticking. Add more water until desired thickness of oatmeal is achieved.
4. Top with cinnamon-baked apples, scone crumbles or the topping of your choice and serve.

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