



Baked Oatmeal

with Nectarines & Almonds

 1h  2 Servings

Oats are the perfect way to start the day, and this baked oatmeal is a game-changer. It has all the nutty flavor and creaminess oat-lovers want but a bread pudding-like texture for a heartier bite. We combine the oats with sweet, fresh nectarines, toasted almonds, brown sugar, milk, and eggs, then bake it until it's tender and chewy. It's a breakfast treat that's almost too good to be true.

What we send

- 2 nectarines
- 1 lemon
- 5 oz dark brown sugar
- ¼ oz ground cinnamon
- 1 oz sliced almonds ³
- 8 oz milk ²
- 2 (3 oz) oats
- ¼ oz baking powder
- 2 (1 oz) maple syrup

What you need

- 4 Tbsp butter, plus more for greasing ²
- 2 large eggs ¹
- vanilla
- kosher salt

Tools

- 8-inch baking dish

Allergens

Egg (1), Milk (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 580kcal, Fat 23g, Carbs 86g, Protein 14g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Cut **nectarines** in half and remove pits; cut each into quarters. Zest **lemon** and **juice 1 tablespoon**, keeping both separate. **Butter** an 8-inch baking dish. In a medium bowl, toss nectarines with lemon juice, **1 tablespoon brown sugar**, and **½ teaspoon cinnamon**. Let sit until step 4.



2. Toast nuts

Place **almonds** in a single layer on a microwave safe plate. Heat in 1 minute intervals, stirring after each, until browned, about 2 minutes. In a separate microwave safe bowl, melt **4 tablespoons butter**, about 30 seconds.



3. Assemble oatmeal

In a medium bowl, whisk to combine **milk**, **melted butter**, **lemon zest**, **2 large eggs**, **1 teaspoon vanilla**, and **½ teaspoon cinnamon**. To **custard**, stir in **oats**, **remaining brown sugar**, **½ teaspoon baking powder**, and **½ teaspoon salt**.



4. Add fruit to oatmeal

Transfer **oatmeal** to prepared baking dish. Nestle **nectarine wedges** into the oatmeal and spoon **any juices** over top. Sprinkle **toasted almonds** over top.



5. Bake oatmeal

Transfer baking dish to center rack of oven and bake until puffed, center is set, and top is golden-brown, 40-45 minutes.



6. Serve

Remove **baked oatmeal** from oven and allow to rest for 5 minutes. Spoon into bowls and serve with **maple syrup** drizzled over top. Enjoy!