



Baked Oatmeal with Spiced Pears

Peanut Butter & Maple Yogurt

 1,5h  2 Servings

This baked oatmeal has the creaminess oat-lovers want with a bread pudding-like texture for a heartier bite. We combine oats with sweet vanilla-brown sugar-poached pears, aromatic Chinese five-spice, peanut butter, and eggs. It bakes until the custard-like mixture is tender. A dollop of creamy maple yogurt takes it over the top. It's a breakfast treat that's almost too good to be true! (2p-plan serves 4; 4p-plan serves 8)

What we send

- 2 pears
- 1 lemon
- 5 oz dark brown sugar
- 1.15 oz peanut butter ⁵
- 1 oz sliced almonds ¹⁵
- ¼ oz Chinese five spice
- 2 (3 oz) oats
- ¼ oz baking powder
- 4 oz Greek yogurt ⁷
- 1 oz maple syrup

What you need

- 4 Tbsp butter ⁷
- vanilla extract
- kosher salt
- neutral oil
- ½ cup milk ⁷
- 2 large eggs ³

Tools

- medium (8x8-inch) baking dish
- microplane or grater
- medium saucepan
- microwave

Allergens

Egg (3), Peanuts (5), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 640kcal, Fat 26g, Carbs 88g, Protein 17g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. **Butter** a medium (8x8-inch) baking dish.

Peel and halve **pears**; remove and discard cores. Finely grate **all of the lemon zest** and squeeze **1 tablespoon lemon juice**, keeping separate.



4. Assemble oatmeal

To bowl with **melted butter and peanut butter**, whisk in **lemon zest**, **½ cup each of milk and pear poaching liquid**, **2 large eggs**, **1 teaspoon vanilla**, and **½ teaspoon Chinese five spice** until combined. Stir in **all of the oats**, **remaining brown sugar**, **1 teaspoon salt**, and **½ teaspoon baking powder**.



2. Poach pears

In a medium saucepan, combine **pears**, **1 cup water**, **¼ cup brown sugar**, **1 teaspoon vanilla**, and **a pinch of salt**. Bring to a boil. Reduce heat and simmer, covered, until pears are tender, 20-25 minutes. Off heat, stir in **lemon juice**.



5. Bake oatmeal

Transfer **oatmeal** to prepared baking dish. Nestle in **pear halves**, cut side up. Spoon **2 tablespoons poaching liquid** and sprinkle **toasted almonds** over top.

Bake on center oven rack until puffed, center is set, and top is golden brown, 40-45 minutes.



3. Toast almonds

In a medium bowl, microwave **4 tablespoons butter** and **all of the peanut butter** until melted, 30 seconds. Stir to combine.

Toss **almonds** with **½ teaspoon oil** on a plate; spread into a single layer. Microwave in 1 minute intervals, stirring after each, until lightly browned and toasted, about 2 minutes (watch closely as they can burn easily).



6. Finish & serve

In a medium bowl, mix to combine **yogurt** and **maple syrup**.

Spoon **maple yogurt** over **baked oatmeal** and sprinkle with **some of the remaining Chinese five spice**. Enjoy!