DINNERLY



Peanut Butter Baked Oatmeal

with Berry Jam & Salted Peanuts





Once you've had microwaved oatmeal a few too many mornings in a row, you have a choice to make: Will you start your day with a boring breakfast, or treat yourself to the oatmeal you deserve? We're talking about a warm, peanutty oatmeal bake with sweet jam and more crunchy peanuts on top. How can you not have a good day after eating this? We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 2 (1 oz) salted peanuts 5
- 2 (1.15 oz) peanut butter 5
- · 2 (3 oz) oats
- 5 oz dark brown sugar
- · 1/4 oz baking powder
- · 2 (1/2 oz) apricot preserves
- · 2 (1/2 oz) raspberry jam

WHAT YOU NEED

- 6 Tbsp butter 7
- vanilla
- 1 cup milk 7
- · 2 large eggs 3
- kosher salt

TOOLS

- small (1½ quart) baking dish
- microwave

ALLERGENS

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

NUTRITION PER SERVING

Calories 720kcal, Fat 36g, Carbs 83g, Protein 19g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Grease a small baking dish with butter.

In a medium microwave-safe bowl, microwave **4 tablespoons butter** until melted.

Coarsely chop all of the peanuts for step 3.



2. Make oatmeal

To bowl with melted butter, whisk to combine all of the peanut butter and 1 teaspoon vanilla. Whisk in 1 cup milk and 2 large eggs until combined. Stir in all of the oats, ¾ cup packed brown sugar, and ½ teaspoon each of baking powder and salt until evenly incorporated. Transfer to prepared baking dish.



3. Add jam & chopped peanuts

In a separate small microwave-safe bowl, stir to combine all of the apricot preserves with 1 tablespoon butter. Microwave until melted, about 30 seconds; stir until smooth. Drizzle over oatmeal mixture and use tip of a knife to swirl into oatmeal. Sprinkle chopped peanuts over top. Wipe out bowl and reserve for step 5.



4. Bake oatmeal

Bake **oatmeal** on center oven rack until center is set and edges are golden and just pulling away from sides, 40–45 minutes.



5. Finish & serve

Remove oatmeal from oven and let rest for 5 minutes. In reserved small bowl, stir to combine all of the berry preserves with 1 tablespoon butter. Microwave until melted, about 30 seconds; stir until smooth.

Drizzle berry jam over PB & J baked oatmeal. Cut into squares for serving. Enjoy!



6. Add Greek yogurt!

Stir together Greek yogurt and a drizzle of honey and serve at the table to dollop over top!