



Strawberry-Almond Baked Oatmeal

Prep/Cook Time: 30 minutes.

Yield: 4 servings. Recipe from Serious Eats.

Ingredients

1-1/2 cups rolled oats
 1/2 cup sliced almonds
 20 ounces strawberries, hulled and quartered
 1/3 cup plus 3 tablespoons light brown sugar, plus more for serving
 1/4 teaspoon salt
 1/4 teaspoon cinnamon
 1 large egg
 1-3/4 cups milk
 2 tablespoons (1 ounce) unsalted butter, melted, plus extra for greasing dish

Nutritional info

Calories	467
Total Fat	20g
Cholesterol	75mg
Sodium	211mg
Total Carbohydrates	62mg
Fiber	8g
Protein	13g
Calcium	233mg
Potassium	628mg

Directions

1. Adjust oven rack to middle position and preheat oven to 350°F. Lightly grease shallow 2-quart baking dish. Scatter oats, almonds, and strawberries into baking dish.
2. Whisk 1/3 cup plus 2 tablespoons brown sugar, salt, cinnamon, egg, milk, and melted butter in medium bowl until combined. Pour into baking dish. Using spoon, gently press oats into liquid to moisten evenly.
3. Scatter remaining tablespoon brown sugar over top and bake until center is just set, about 30 minutes. Serve immediately, passing extra brown sugar at the table.