

Chocolate Peanut Butter Oatmeal

Ingredients

- 1/4 c. dry old-fashioned oats
- 2-3 Tbsp. milk (divided)
- 1 tsp. brown sugar
- 1 Tbsp. chocolate chips
- 2 Tbsp. peanut butter
- 2 Tbsp. shredded coconut

Instructions

1. Combine oats and 2 Tbsp. milk in a microwave-safe bowl and microwave 1 minute.
2. Stir in brown sugar, chocolate chips, and peanut butter while oats are still hot to allow ingredients to melt.
3. Add shredded coconut and remaining 1 Tbsp. milk if oats are too sticky (per your desired consistency).

Prep time: 5 min // Cook time: 1 min // Total time: 6-7 min - Serves 1 - Serving Size: 1/2 cup - Nutrients per serving: 465 calories -- 27g total fat -- 6g saturated fat -- 0g *trans*fat -- 5mg cholesterol -- 190mg sodium -- 45g total carbohydrates -- 6g fiber -- 23g sugar -- 12g protein -- www.peasandhoppiness.com

Pro tip: want to make for a crowd? Quadruple the recipe and heat on the stove in a saucepan in stead of the microwave! Adjust the amount of milk per preference. Substitute almond or soy milk for a vegan version.

