

Roasted Sweet Potato Steel Cut Oat Salad w/Spinach, Avocado & Cranberries



Ingredients

- 1 large sweet potato, peeled and cut into 1-inch pieces
- 1 tablespoon olive oil
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 cup Quaker® Steel Cut Oats - Quick 3-Minute
- 1 cup water
- 1/4 teaspoon salt
- 3/4 cup fresh spinach
- 1 fresh avocado, peeled, cored and cubed
- 2 tablespoons whole cranberries, dried
- 1/4 cup extra virgin olive oil
- 2 tablespoons white wine vinegar
- 1 large shallot, minced
- 1 tablespoon fresh lemon zest
- 1/4 teaspoon kosher salt, optional
- 1/4 teaspoon pepper, optional



PREP
TIME

-



COOK
TIME

30 minutes



TOTAL
TIME

-



SERVING

4

Made with



Quaker® Steel Cut Oats - Quick 3-Minute

How to make it

1. Place cereal in medium bowl.
2. Sprinkle with almonds, dried banana slices, cranberries and chocolate baking candies.
3. Toss to combine and serve.
4. Store in tightly closed container.