



Warming Chocolate & Banana Porridge

Servings: 4

Prep Time: 10min

Cook Time: 5min



Ingredients

- 120g rolled porridge oats
- 4 tsp cocoa powder
- 1 tsp vanilla extract
- 4 bananas, 2 chopped
- 2 x 150ml pots bio yogurt
- milk, to serve (optional)

Directions

1. Put the oats, cocoa and vanilla in a large bowl and pour over 800ml – 1 litre cold water (depending how thick you like your porridge). Cover the bowl and leave to soak overnight.
2. The next morning, tip the contents into a saucepan with the chopped banana. Cook over a medium heat for 5 mins, stirring frequently, until the oats are cooked.
3. Put half of the mixture in the fridge for the next day. Spoon the rest into two bowls, swirl in 1 pot yogurt and slice over a banana (save the other pot and banana for the next morning). Warm through with a splash of milk to reheat.