



Mexican Oatmeal Bowl

Servings: 1

Prep Time: 5min

Cook Time: 10min



Ingredients

- 1 teaspoon Oil
- 2 Garlic Cloves, minced
- $\frac{3}{4}$ cup quick cooking Oats
- $\frac{1}{2}$ teaspoon Taco Seasoning
- $\frac{1}{4}$ teaspoon Paprika Powder
- $\frac{1}{2}$ teaspoon Lime Juice
- 2 cups Water
- Salt to taste
- Corn, Salsa, grated Cheddar, Avocado and Jalapeno for topping

Directions

1. Cook: Heat oil in a pot and add garlic. Cook for 15 seconds till fragrant and add oats, taco seasoning, paprika powder, lime juice, water and salt. Mix well and bring everything to a boil. Simmer for a few minutes till the oats are cooked and the mixture has thickened up. This should take 3-4 minutes. Add a little more water to reach consistency that you like.
2. Serve: Top with corn, salsa, grated cheddar, avocado and jalapeno. Serve hot.