

savory oatmeal

2 c. steel-cut oats	Black pepper
7 c. water	2 c. prepared seasonal vegetables
1 tsp. kosher salt	¼ c. grated hard cheese (optional)
1 tsp. turbinado sugar	
1 tbsp. unsalted butter	



SERVES 4-6

Recipes excerpted from *Breakfast: Recipes to Wake Up For* by George Weld and Evan Hanczor (Rizzoli, 2015).

(Fold along the line)

1. Combine oats, water, salt, and sugar in a medium-sized (3-quart) pot. Bring to a boil, and then turn down to a gentle boil. Cook for about 30–40 minutes, stirring occasionally, until most of the water has been absorbed and the oats are just tender. Add more salt to taste, stir in butter, and crack in a bit of black pepper.

2. Spoon the oats into four shallow bowls, and add vegetables evenly among the bowls. Add grated cheese, if desired. You can really send this dish over the top by adding a sunny-side up or poached egg.

Recommended Seasonal Vegetables:

SPRING: sautéed snap peas, fresh spinach leaves, radish slices (braised or raw), broccoli rabe.

SUMMER: roasted cherry tomatoes, corn (roasted or raw), blanched green beans, sautéed mushrooms, braised small onions.