

## **INGREDIENTS**

2 PERSON | 4 PERSON



2 | 4 Oranges



1/2 oz | 1 oz Pistachios Contains: Tree Nuts



1 Cup | 2 Cups Rolled Oats



Dried Cranberries



2 | 4 Cherry Jam



6 TBSP | 12 TBSP Crème Fraîche Contains: Milk



3 oz | 3 oz Semisweet Chocolate Chips

Contains: Soy

## **ORANGE CRANBERRY OATMEAL**

with Pistachios, Cherry Drizzle, Chocolate Chips & Orange Wedges



TOTAL TIME: 15 MIN C

**CALORIES: 910** 



#### **BUST OUT**

Zester

- · Small pot
- · 2 Small bowls
- Sugar (2 TBSP | 4 TBSP)
- Butter (1 TBSP | 2 TBSP)
  Contains: Milk

#### **WE PROPOSE A TOAST**

Amp up the pistachios' flavor and crunch by toasting them in a small dry pan over medium heat, stirring occasionally, for 2-3 minutes.

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## **INSTRUCTIONS**

- · Wash and dry produce.
- Zest and halve one orange (two oranges for 4 servings); squeeze juice into a small bowl until you have ¼ cup (½ cup for 4), discarding any seeds. (It's OK if you have slightly more or less juice!) Cut remaining orange into 8 wedges (you'll have 16 wedges for 4).
- · Roughly chop pistachios.
- In a small pot, combine oats, dried cranberries, orange zest, orange juice, half the jam, 1½ cups water, 2 TBSP sugar, and a pinch of salt (use a medium pot, 3 cups water, and 4 TBSP sugar for 4 servings). Bring to a boil, then reduce to a simmer. Cook, stirring occasionally, until oats are tender and mixture is creamy, 3-5 minutes.
- Remove from heat; stir in one packet of crème fraîche and 1 TBSP butter (two packets of crème fraîche and 2 TBSP butter for 4 servings). TIP: The oats will thicken as they sit.
- While oatmeal cooks, in a second small bowl, combine remaining crème fraîche and remaining jam. Add water 1 tsp at a time until mixture reaches a drizzling consistency.
- Divide oatmeal between bowls. Sprinkle with pistachios and as many chocolate chips as you like. Spoon cherry drizzle over top. Serve with orange wedges on the side.