

**THIS  
PKN™**

**The perfect  
bowl of  
Steel Cut Oats**



## Ingredients

- 2 1/2 cups water plus additional as needed
- 1 cup THIS PKN Original
- 1 cup steel cut oats
- 1/4 teaspoon kosher salt
- Toppings (i.e. blueberries, strawberries, brown sugar)

## Instructions

1. Place 2 1/2 cups water and THIS PKN Original in a medium/large saucepan. Bring to a boil over high heat.
2. When boiling, stir in the oats and salt. Return the mixture to a steady boil, then immediately reduce the heat to low so that the oats are at a gentle simmer. Don't walk away from the pot at this point, as oats sometimes boil over.

3. Gently simmer for 20 minutes, stirring occasionally and scraping along the bottom of the pan to prevent sticking.
4. For softer, creamier oats, continue cooking for 5 to 10 additional minutes, stirring every few minutes until the oatmeal is as tender as you like. If the oatmeal becomes thicker than you'd like, splash in a little extra water or THIS PKN Original to thin it out to your desired consistency.
5. Remove the oatmeal from the heat and let sit a few minutes to finish thickening.
6. Enjoy hot with any of your favorite toppings.

