

Savory Steel Cut Oatmeal with Sweet Corn, Tomato & Pancetta

Ingredients

- 1 cup Quaker® Steel Cut Oats - Quick 3-Minute
- 4 cups low sodium chicken stock
- 2 cups fresh corn (approximately 3 ears) or frozen, thawed
- 1/2 cup pancetta, diced (bacon, prosciutto, or ham can be substituted for pancetta)
- 2 whole small shallots, diced (optional)
- 2 cloves garlic, diced (optional)
- 1 tbsp butter
- 1 tbsp olive oil
- 1 cup cherry tomatoes, halved
- 1 tbsp freshly ground black pepper to taste
- 1 tbsp grated pecorino or asiago cheese

How to make it

1. In a large sauté pan, heat olive oil on medium heat.
2. Add pancetta, corn, and cherry tomatoes and cook for five minutes. Remove this mixture from the pan and place in a bowl off to the side. Into the same pan, add the butter, shallots, and garlic and cook for two minutes at medium heat.
3. Add Quaker steel cut oats and stir continuously for two to three minutes, until lightly toasted, golden, and fragrant.
4. Add the chicken stock and stir to combine. Cover pan and reduce heat to low.
5. Simmer for 20-25 minutes, stirring occasionally, until oats are al dente. Add the pancetta, corn, and tomato mixture to the



PREP
TIME
5 min



COOK
TIME
25 min



TOTAL
TIME
30 min



SERVINGS
4

Made with



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cooked oats and stir to combine.

6. Season with black pepper to taste and top with grated pecorino cheese.