Rice bowl breakfast with fruit and nuts



Recipe credit

Rice Bowl Breakfast with Fruit and Nuts from Food Hero, Oregon State University, Cooperative Extension Service

About this recipe

Serves

2

Serving size

1 cup

Time to make

Cook Time: 5 minutes; Preparation Time: 15 minutes

Ingredients

- 1 cup cooked brown rice
- 1/2 cup nonfat (skim) milk (or 1% milk)
- 1/2 teaspoon cinnamon
- 1 cup chopped fruit (try a mixture apples, bananas, raisins, berries, peaches)
- 2 tablespoons chopped nuts (try walnuts or almonds)

Directions

- 1. Wash hands with soap and water.
- 2. Combine cooked rice, milk and cinnamon in a microwave-safe bowl. Microwave on HIGH for 45 seconds. Stir and heat for another 45 to 60 seconds, or until rice mixture is heated through.
- 3. Divide rice mixture between two bowls. Top with fruit and nuts. Serve warm.
- 4. Refrigerate leftovers within 2 hours.

Tips and variations

- Use any combination of fresh, canned, frozen and dried fruit in this recipe.
- You can use any leftover cooked grain in this recipe. Try white or wild rice, quinoa, barley or oatmeal.
- Skim milk, apples, and walnuts were used for nutrition and cost analysis.
- Learn more about fruits and what's in season now.

Nutritional info

Calories

203

Total fat

5 g

Saturated fat

1 g

Cholesterol

1 mg

Sodium

31 mg

Total carbohydrates

35 g

Dietary fiber

4 g

Protein

6 g

Total sugar

10 g

Allergens

Dairy

Tree nuts

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