

Chai Spiced Pear Oatmeal

A warm and comforting oatmeal with the flavors of chai spices and fresh pears, enhanced with the taste of Masala Chai tea.

PREP TIME: 5 minutes

COOK TIME: 10 minutes

1 C rolled oats
2 C water
1/2 C brewed Masala Chai tea, cooled
1 med pear, diced
1 T honey

1/2 t ground cinnamon
1/4 t ground ginger
1/4 t ground cardamom
1/4 C chopped walnuts

BRING THE WATER and Masala Chai tea to a boil in a saucepan.

ADD THE OATS and reduce the heat to low.

COOK, STIRRING OCCASIONALLY, until the oats are tender, about 5 minutes.

STIR IN THE PEAR, honey, cinnamon, ginger, and cardamom.

COOK FOR ANOTHER 2 MINUTES, until the pear is softened.

SERVE TOPPED with chopped walnuts.