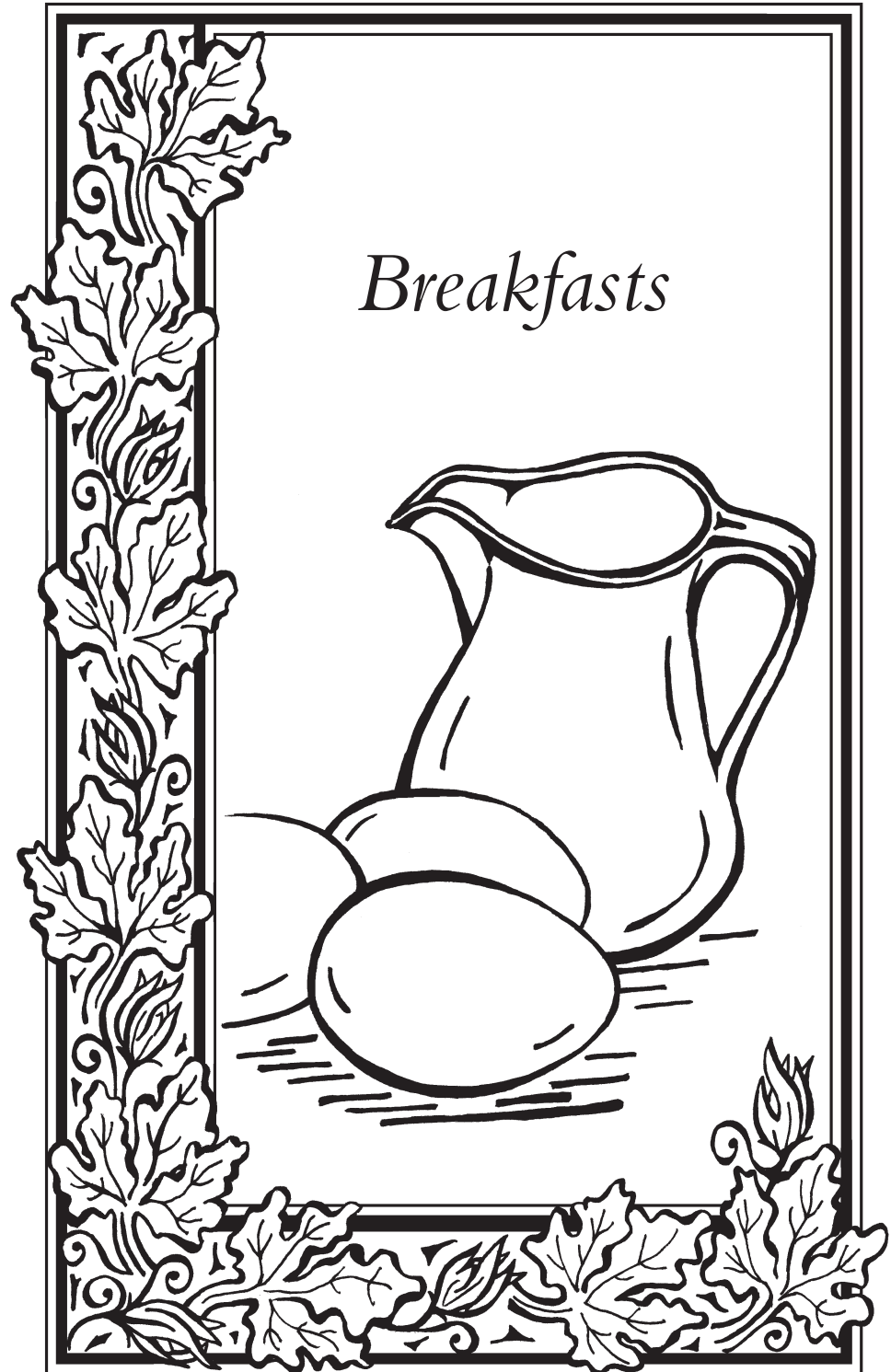


*Breakfasts*



## Overnight Oatmeal

*Our overnight oatmeal takes the hassle out of breakfast and makes old fashioned slow cooked oatmeal possible for even the busiest people. If you like your oatmeal sweet, top this recipe with a drizzle of pure maple syrup or a scoop of our Peach Spread (page 9).*

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### **Ingredients**

1 cup steel cut oats\*  
4 cups water  
Optional Garnish: ½ cup raisins, ½ cup chopped walnuts

### **Directions**

Lightly coat the inside of your slow cooker with non-stick cooking spray. Combine the water and oats in the slow cooker. Cover and cook on low for 6 to 8 hours. Garnish with raisins and nuts before serving.

\* Steel cut oats work best in this recipe — do not attempt to substitute old fashioned oats, as they will become very mushy during the long cooking time.

**Serves 4**

## Chile Relleno Breakfast Casserole

*This is a great recipe for a brunch party, because it can be prepared the night before and refrigerated until ready for cooking. If your slow cooker has a “keep warm” setting, then serve this dish piping hot right from the slow cooker.*

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### **Ingredients**

1 6-oz bag of seasoned cornbread stuffing mix  
2 cups of corn (frozen or canned)  
1 cup roasted green chilies (peeled and sliced), drained  
½ teaspoon ground cinnamon  
1½ cups milk  
8 eggs, beaten  
½ cup cheddar cheese, shredded  
½ cup monterey jack cheese, shredded  
Optional Garnish: salsa

### **Directions**

Lightly coat the inside of your slow cooker with non-stick cooking spray. Spread dry cornbread stuffing mix on the bottom of the cooker. In a separate bowl, mix cinnamon, milk, corn, chilies and eggs. Pour mixture over stuffing mix. Sprinkle cheese over mixture. Cover and cook on high for 2 to 3 hours. Garnish with salsa before serving.

**Serves 6 to 8**