

# Pressure Cooker Cinnamon & Banana Crunch Steel Cut Oats

4 SERVINGS 25 MINUTES



## INGREDIENTS

1 1/2 cups Steel Cut Oats  
3 cups Water  
1/4 cup Unsweetened Almond Milk  
1/2 tsp Cinnamon  
2 Banana (sliced)  
1 cup Granola  
1/4 cup Almond Butter

## NUTRITION

### AMOUNT PER SERVING

Calories	555	Carbs	80g
Fat	22g	Protein	14g

## DIRECTIONS

- 01 Add the steel cut oats and water to your pressure cooker and close lid. Set to "sealing" then press manual/pressure cooker and cook for 4 minutes on high pressure. Once it is done, press cancel and let the pressure release naturally (this can take 15 minutes or so).
- 02 Remove the lid carefully, and stir in the milk and cinnamon until combined. Add more milk if needed.
- 03 Divide the oats into bowls and top with banana slices, granola and almond butter. Enjoy!