

YOGURT

SERVINGS: 1



PREP TIME: 5 MINUTES



Ingredients:

- 1 cup full fat Greek yogurt
- 1/2 cup fresh blueberries
- 3 tablespoons rolled oats
- 1 tablespoon Tuscan Blue Rosemary & Pepper Honey

Directions:

1. Toss the rolled oats into a dry skillet over medium heat.
2. Toast them for 2 to 3 minutes until they are fragrant and slightly golden.
3. Let them cool for a minute.
4. Scoop Greek yogurt into a bowl.
5. Use the back of your spoon to create a few swirls and wells on the surface, giving the honey a place to pool.
6. Scatter the fresh blueberries and toasted oats generously over one side of the yogurt.
7. Drizzle the Tuscan Blue Rosemary & Pepper Honey evenly over the entire bowl, making sure some gets on the berries and some lands in those yogurt swirls.

Notes:

Toasting the oats is a total game-changer. Taking those extra two minutes completely transforms them from a utilitarian breakfast staple into something that feels like a gourmet topping.

