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Sunrise Raisin Oatmeal

Sunrise raisin oatmeal is a delicious and nutritious breakfast option. It is made with wholesome ingredients like oats, raisins, and spices. This warm and comforting dish is perfect for starting your day on a healthy note.

Recipe Type: Standard Prep Time: 10 mins

Cook Time: 15 mins Total Time: 25 mins

Recipe Yield: 300 grams Number of Servings: 2

Serving Size: 150 g

Ingredients

| 100 g | Oats |
|---------|----------|
| 50 g | Raisins |
| 1 tsp | cinnamon |
| 0.5 tsp | nutmeg |
| 200 ml | milk |

| 2 tbsp | maple syrup |
|-------------|-----------------|
| 1 tsp | vanilla extract |
| 0.25 tsp | salt |

Directions

Step 1

Stove

In a saucepan, bring milk to a simmer.

Prep Time: 2 mins

Cook Time: 5 mins

Step 2

Stove

Add oats, raisins, cinnamon, nutmeg, vanilla extract, and salt to the saucepan.

Prep Time: 2 mins

Cook Time: 10 mins

Step 3

Stove

Cook for 10 minutes, stirring occasionally, until the oats are tender and the mixture has thickened.

Prep Time: 0 mins

Cook Time: 10 mins

Step 4

Remove from heat and let it rest for 2 minutes.

Prep Time: 0 mins

Cook Time: 2 mins

Step 5

Serve hot in bowls, drizzled with maple syrup.

Prep Time: 1 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 200 kcal

Fat: 3 g

Protein: 6 g

Carbohydrates: 40 g

Nutrition Facts

Proteins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------------|--------------------------------|
| Protein | 6 g | 35.29% | 35.29% |

Carbohydrates

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------|-------|------------------------------|--------------------------------|
| Carbohydrates | 40 g | 72.73% | 80% |
| Fibers | 5 g | 13.16% | 20% |
| Sugars | 10 g | N/A | N/A |
| Lactose | 0 g | N/A | N/A |

Fats

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------------|-------|------------------------------|--------------------------------|
| Monounsaturated Fat | 1 g | N/A | N/A |
| Saturated Fat | 1 g | 4.55% | 5.88% |
| Fat | 3 g | 10.71% | 12% |

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-------------|-------|------------------------------|--------------------------------|
| Cholesterol | 0 mg | N/A | N/A |

Vitamins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-------------|-------|------------------------------|--------------------------------|
| Vitamin A | 2 iu | 0.22% | 0.29% |
| Vitamin C | 0 mg | 0% | 0% |
| Vitamin B6 | 0 mg | 0% | 0% |
| Vitamin B12 | 0 mcg | 0% | 0% |
| Vitamin E | 0 mg | 0% | 0% |
| Vitamin D | 0 mcg | 0% | 0% |

Minerals

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|--------|------------------------------|--------------------------------|
| Sodium | 100 mg | 4.35% | 4.35% |
| Calcium | 10 mg | 1% | 1% |
| Iron | 15 mg | 187.5% | 83.33% |
| Potassium | 200 mg | 5.88% | 7.69% |
| Zinc | 0 mg | 0% | 0% |
| Selenium | 0 mcg | 0% | 0% |

Recipe Attributes

Seasonality

Winter Spring Summer Fall

Events

Christmas Easter Thanksgiving Birthday Wedding Halloween

Valentine's Day Mother's Day Father's Day New Year Anniversary

Baby Shower Bridal Shower Graduation Back to School Barbecue

Meal Type

Breakfast Brunch Lunch Snack

Difficulty Level

Easy

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