



SPICED ORANGE PORRIDGE

From Dannii at @HungryHealthyHappy

Makes

2

Time

10
mins

Level

EASY

Kcal

250
per portion

You will need

- 3x Jaffa easy peelers
- 60g rolled porridge oats
- 200ml milk of your choice
- 2 tsp honey
- Cinnamon, ground ginger and nutmeg to taste
- 1 drop vanilla essence

Our step by step guide

Step 1

Put the oats, milk, Jaffa Easy Peeler juice and zest, honey, vanilla and spices in a pan and bring to the boil. Simmer for around 5 minutes, until starting to thicken.

Step 2

You can enjoy your porridge as is or you may choose to add seeds, nuts, dried fruit or sliced Jaffa easy peelers.

Step 3

Enjoy!

PUT SOME
#JAFFAJJOY
IN YOUR BELLY

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