

RECIPE

Muesli with Nutella®

10 min

**INGREDIENTS****for 12 portions**

- 3 cups old-fashioned oats
- $\frac{3}{4}$ cup wheat germ, chia seeds, or quinoa flakes, based on preference
- $\frac{1}{2}$ cup chopped or sliced almonds
- $\frac{1}{2}$ cup chopped pecans or hazelnuts
- $\frac{1}{3}$ cup pumpkin seeds
- $\frac{1}{3}$ cup sunflower seeds
- 2 teaspoons ground cardamom, cinnamon, or ginger, based on preference.
- $\frac{1}{2}$ cup raisins
- 12 tbsp Nutella® hazelnut spread, 1 tbsp per serving



To prepare this delicious recipe, 1 tbsp of Nutella® per person is enough to enjoy!

METHOD

- 1** | Preheat oven to 350 degrees F and line a rimmed baking sheet with parchment paper.
- 2** | Spread oats, nuts, and seeds onto the baking sheet and roast for 10-15 minutes.
- 3** | Let cool and then sprinkle with cardamom, cinnamon, or ginger and add the wheat germ, chia seeds or quinoa flakes. Add dried fruit and mix well.
- 4** | Serve with your favorite cultured milk or yogurt. Stir together and then, top with additional toppings such as fresh fruit, raisins, and a tablespoon of Nutella®!