

Pesto Potato Oat Bowls

From the Art of Pantry Cooking by Ronda Carman

Ingredients

1-1/2 pounds small new potatoes, cut into 1/2-inch wedges
1 tablespoon plus 1-1/2 teaspoons sea salt
8 cloves garlic, unpeeled
2 tablespoons extra-virgin olive oil
2 cups rolled oats
1 cup shredded Gruyère
1/4 cup basil pesto, preferably Seggiano
Fleur de sel, to taste
Freshly ground black pepper, to taste

Directions

1. Preheat the oven to 425 F. Line a baking sheet with parchment paper and set aside.
2. Place potatoes in a large stockpot and add enough cold water to cover by 1 inch. Add 1 tablespoon sea salt, and bring the water to a boil over medium heat. Boil for 4 minutes, then drain potatoes. In a medium bowl, toss potato wedges and garlic cloves in oil with remaining 1-1/2 teaspoons sea salt.
3. Spread potatoes and garlic in a single layer on the prepared baking sheet. Roast in the preheated oven for 10 minutes, then remove garlic cloves. Once garlic is cool enough to handle, peel the cloves (just squeeze them and they should pop out of the skin) and set aside. Meanwhile, toss potatoes and roast until golden-brown, about 10 additional minutes.
4. While potatoes are in the oven, bring 4 cups water to a boil in a large saucepan over high heat. Once water is boiling, stir in oats and lower the heat to medium-high. Cook for 5 minutes, stirring occasionally. Once oats are cooked, fold in cheese. Stir until cheese is melted and oats are creamy. Divide oatmeal among 4 bowls. Top each portion with potatoes, 1 tablespoon pesto, and 2 cloves roasted garlic. Season with fleur de sel and pepper.

Beth's notes: We added a cooked egg to the bowl for more protein as the recipe suggested. I also tried cooking oatmeal with a little chicken bouillon, then added grated Monterey Jack cheese. On top of that bowl, I put roasted carrots, some mixed greens of spinach & arugula, and some goat cheese.