Strawberry Banana Oatmeal Waffles

Recipe adapted from Ambitious Kitchen

EQUIPMENT:
• Mini or regular-sized waffle iron or a medium or large skillet (if making pancakes)
• Blender, food processor, or immersion blender
• Spatula
• Measuring cups/spoons
• Knife

INGREDIENTS:
• Nonstick cooking spray or olive oil to brush on waffle iron
• 2 cups old-fashioned oats
• 1 tablespoon baking powder
• ½ teaspoon cinnamon
• ¼ teaspoon salt
• 1 medium-ripe banana
• ½ cup Greek yogurt
• ¼ cup milk or unsweetened, non-dairy milk
• 2 eggs
• 1 teaspoon vanilla extract
• ½ cup strawberries, diced (about 8 medium strawberries)

DIRECTIONS:
1. Preheat waffle iron or skillet and spray with nonstick cooking spray.
2. Add all ingredients except strawberries to a blender and blend on high until well combined and smooth.
3. Unplug the blender and gently fold in strawberries with a spatula.
4. Waffle Iron - pour half of the batter into waffle iron and cook until steam stops and waffles are golden brown and slightly crispy on the outside. Mini Waffle Iron - pour ½ cup of batter and cook approximately 2 minutes on each side. Pancakes - cook until edges are golden and bubbles form on the surface, then flip pancakes and continue cooking until cooked through, about 3 minutes total.
5. Optional toppings - peanut butter, Greek yogurt, fruit, chia seeds, syrup.

Storage Instructions: Waffles (cooked or raw) can be stored up to 3 days in refrigerator or frozen for up to 3 months.