



Banana & Zucchini Protein Baked Oatmeal

4 servings

1 hour 10 minutes

Ingredients

- 1 Zucchini (medium, shredded)
- 2 cups Oats (rolled)
- 1 cup Vanilla Protein Powder
- 2 Egg
- 1 cup Canned Coconut Milk
- 2 tbsps Maple Syrup
- 1 1/2 tsps Baking Powder
- 1/2 tsp Sea Salt
- 4 Banana (medium, ripe, divided)

Directions

- 1 Preheat the oven to 350°F (175°C). Line a baking dish with parchment paper and set aside.
- 2 Wrap the shredded zucchini in paper towel or a clean cloth and squeeze until all of the excess liquid comes out.
- 3 Add the oats, protein powder, eggs, milk, maple syrup, baking powder, salt, and half of the bananas to a blender. Blend until a smooth consistency is achieved. Stir in the shredded zucchini and scoop out the batter into the baking dish. Slice the remaining bananas and place the pieces on top of the batter.
- 4 Bake for 60 minutes or until golden-brown. Remove from the oven and allow it to cool for 15 minutes before slicing. Enjoy!

Notes

Leftovers: Refrigerate for up to five days or freeze for up to three months. Freeze in individual portions for an easy grab and go option.

Serving Size: One serving is equal to approximately one cup. An 8 x 8-inch dish was used to make four servings.

Make it Vegan: Use flax eggs instead of eggs.

More Flavor: Add cinnamon or chocolate chips.

Protein Powder: This recipe was developed and tested using a plant-based protein powder. Please note that if using a different type of protein powder, results may vary.