## **BLUEBERRY CARDAMOM TEFF PORRIDGE**

LOW FODMAP SERVES 4 PLANT POINTS: 2-4

## **INGREDIENTS:**

2 cups water

1 cup unsweetened oat milk

1 cup whole grain teff

1 tsp pure vanilla extract

¼ tsp ground cardamom

¼ tsp ground cinnamon

Pinch sea salt

2 Tbsp pure maple syrup

2 cups blueberries

## **INSTRUCTIONS:**

In a medium pot, combine water, oat milk, teff, vanilla extract, cardamom, cinnamon and sea salt.

Bring to a boil, then immediately reduce heat to low and simmer, covered, for 18-20 minutes, or until most of the liquid has been absorbed.

Remove from heat and stir in maple syrup and blueberries. Serve immediately.

## ADD PLANT POINTS:

Add 1 cup fresh raspberries to porridge, and/or top with fresh chopped navel oranges.