



CAMP KITCHEN RECIPE

TROPICAL OATMEAL

Creamy oats with pineapple, coconut, and bananas bring a taste of the tropics to your campsite breakfast. Warm, hearty, and easy to love!



CAMPER BOB



PREP:
5 min



COOK:
10-12 min



TOTAL:
15-17 min



SERVES:
4



BEST FOR:
Camp Breakfasts

INGREDIENTS

- 1 cup old-fashioned oats
- 2 cups water or milk
- 1 cup crushed pineapple (with juice)
- 1 banana, sliced
- 1/4 cup shredded coconut
- 2 tbsp brown sugar
- 1/2 tsp vanilla extract
- Pinch of salt

HOW TO MAKE IT

1. In a pot, bring water or milk and pineapple (with juice) to a boil.
 2. Stir in oats and salt. Reduce heat to medium.
 3. Cook 10-12 minutes, stirring often, until oats are tender and creamy.
 4. Stir in brown sugar and vanilla.
 5. Top with sliced bananas and shredded coconut.
- Serve warm and enjoy!



CAMPER BOB TIP

Add a handful of nuts or raisins for extra texture and protein.



MAKE-AHEAD NOTE

Cook oatmeal ahead and store in the cooler. Reheat with a splash of water or milk.



ONE-POT



RV & CAMP READY



FAMILY FAVORITE