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NUTRITION

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60 DAYS TO FIT

5 TASTY WAYS TO ENJOY OATS Fuel up with this heart-healthy whole grain.

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1. ADD THEM TO MUESLI

Mix $1\frac{1}{4}$ cups oats, $\frac{1}{2}$ cup skim milk and $\frac{1}{2}$ cup low-fat plain yogurt; let stand 15 minutes. Mix $\frac{1}{2}$ cup orange juice, $\frac{1}{4}$ cup honey, $\frac{3}{4}$ cup almonds, $\frac{2}{2}$ cups fresh fruit, and 1 cup shredded apples. Stir mixture into oats.

2. ROLL THEM INTO BITES

Mix 1 cup oats, $\frac{1}{2}$ cup nut butter and ground flax, $\frac{1}{4}$ cup honey, $\frac{1}{4}$ cup coconut flakes, and $\frac{1}{4}$ cup cacao nibs. Form balls. Chill.

3. PUT THEM IN A PANCAKE

Whisk ½ cup old-fashioned oats, 3 egg whites, ½ shredded apple, and ¼ tsp cinnamon. Spoon mixture onto pan. Flip when pancakes bubble.

4. USE THEM IN BREAD PUDDING

Blend raw or toasted oats and mix with panko flakes or ground almonds/walnuts to create a nutritious breading for steak, chicken, or fish.

5. MAKE THEM IN A BURGER

Cook 1 cup black beans and 1 cup white beans. Mash and mix with $1\frac{1}{2}$ cups oats, 1 cup roasted bell pepper, $\frac{3}{4}$ cup water, and dashes of black pepper, chili powder, and cumin. Form patties. Bake at 350° for 20 minutes.