

Spicy Garlic Ginger Oatmeal

A unique Indian-inspired side dish that combines the bold flavors of garlic and ginger with a hint of spice from ketchup and mustard, all blended with wholesome oatmeal.



Side Dish

Indian

20 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 1/2 cup oatmeal
- 2 cloves of garlic, minced
- 1-inch piece of ginger, grated
- 2 tablespoons ketchup
- 1 tablespoon mustard
- Salt to taste

Steps

- 1 In a saucepan, heat some oil over medium heat.
- 2 Add minced garlic and grated ginger, sauté until fragrant.
- 3 Stir in ketchup and mustard, mix well.
- 4 Add oatmeal, salt, and water according to oatmeal package instructions.
- 5 Cook until oatmeal is creamy and cooked through.
- 6 Serve hot as a flavorful side dish.