

Spiced Breakfast Porridge (AIP)

Active Time: 10 minutes | Total Time: 10 minutes | Serves: 2

Nutrition Information Per Serving

445.6 calories, 24.94 g carbohydrate, 7.66 g fiber, 17.28 g NET carbs, 4.46 g protein, 40.62 g fat

Ingredients

- 1/4 tsp(s) Real Salt
- 16 Tbsp(s) Aroy D Coconut Milk
- 1/2 cup(s) unsweetened shredded coconut
- 1 medium acorn squash, roasted, seeded and pureed
- 1 tsp organic vanilla extract
- 2 tsp(s) cinnamon
- 1/2 tsp(s) powdered ginger
- 1 tsp raw honey

Preparation

- 1. Put the squash puree and coconut milk in a medium saucepan. Add the coconut, cinnamon, ginger and honey and stir until thickened.
- 2. Simmer until desired thickness and serve warm.

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