



Bold Breakfast Bowls

Start your day off the right way. These breakfast bowls made with whipped Bison Cottage Cheese are packed with protein, can be meal-prepped, and are customizable—just add your favorite toppings!

Servings	Prep Time	Cook Time	Total Time
1	10m	0m	10m

Ingredients

- ½ cup Bison Cottage Cheese
- Arils from ¼ pomegranate
- ¼ cup blackberries
- ½ oz unsweetened coconut flakes
- 1 oz mixed nuts, coarsely chopped

Instructions

1. Using a small food processor or blender, pulse Bison Cottage Cheese until smooth and creamy, about 2-3 minutes.
2. Toast coconut and nuts in skillet over medium-high heat, stirring frequently, for 2-3 minutes.
3. Top whipped cottage cheese with coconut, nuts, blackberries, and pomegranate arils. Or get creative and customize breakfast bowls with your own toppings! Serve right away and enjoy, or leave in fridge untopped up to 24 hours.

