**Power Pancakes**

**Ingredients**
- 1 cup rolled oats
- 1 banana
- 1 egg
- ¾ cup milk (plant or dairy)
- ¼ teaspoon cinnamon
- ¼ teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon vanilla
- 1 tablespoon olive oil
- 2 large handfuls of spinach

**Instructions**
1. Add all ingredients to a blender. Mix together on high speed until pancake batter is smooth.
2. Heat a large skillet over medium heat. Add a bit of oil and pour ¼ cup of the pancake batter onto the skillet, cooking 3 pancakes at a time.
3. Cook for 1-2 minutes per side or until lightly browned.

*Go pink! You could also use ½ shredded raw beet in place of the spinach and the pancakes will be delightfully pink. Recipe serves 2.*