

DINNERLY



Peanut Butter Banana Overnight Oats with Salted Peanuts



under 20min



2 Servings

Food trends come and go, but overnight oats are here to stay. And why wouldn't they be? You can make them in no time in the evening, grab them in the morning, and in this case, they're made with the best flavor combo of all time. Peanut butter banana. Are you as nutty for peanut butter as we are? We've got you covered! (2p-plan serves 2; 4p-plan serves 4—nutrition reflects 1 bowl of oats)

WHAT WE SEND

- 2 (½ oz) freeze dried bananas
- 1 oz salted peanuts ²
- 8 oz milk ¹
- 1.15 oz peanut butter ²
- 2 (½ oz) honey
- 2 (3 oz) oats
- ¼ oz ground cinnamon

WHAT YOU NEED

- kosher salt

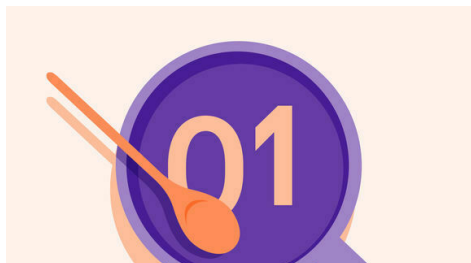
TOOLS

ALLERGENS

Milk (1), Peanuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 340kcal, Fat 12g, Carbs 49g, Protein 12g



1. Prep ingredients

Crush **all of the bananas** with a rolling pin (or transfer to a blender and blend until powdery).

Coarsely chop **peanuts**.



2. Prep oats

In a medium bowl, whisk to combine **milk, bananas, peanut butter, all of the honey, 1 cup water, and a pinch of salt**. Add **all of the oats** and stir to combine. Cover with plastic wrap and refrigerate overnight.



3. Finish & serve

Stir **oats** and thin with **1 tablespoon water** at a time, as needed, to reach desired consistency.

Serve **peanut butter banana overnight oats** spooned into bowls and sprinkled with **chopped peanuts and cinnamon**. Enjoy!



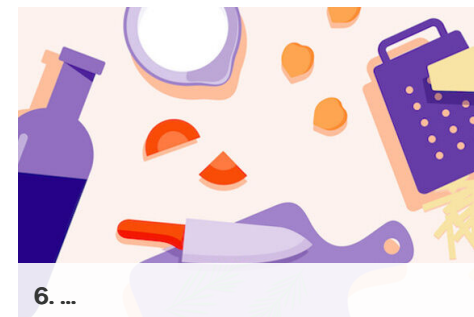
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!