Toasted Coconut Chia Overnight Oats
with Apricots & Almonds

⏱ under 20min   🍴 2 Servings

It's early in the morning, and you're too groggy to make a proper breakfast. Another bowl of cereal? Microwave oatmeal perhaps? Then you open the fridge and see this: a jar of creamy oats and chia seeds topped with toasted coconut flakes, crunchy almonds, and sweet dried apricots. Your past self was looking out for you, and they were happy to do it since these overnight oats took minutes to make. We've got you covered!

WHAT WE SEND

- 1 oz unsweetened shredded coconut [15]
- 2 oz dried apricots [17]
- 1 oz salted almonds [15]
- 2 (¼ oz) chia seeds
- 3 oz oats
- 13.5 oz can coconut milk [15]
- 1 oz maple syrup

WHAT YOU NEED

- kosher salt

TOOLS

- rimmed baking sheet
- 2 (8 oz) jars or containers with lids

ALLERGENS

Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 400kcal, Fat 27g, Carbs 35g, Protein 7g

01

1. Prep toppings

Preheat oven to 350°F with a rack in the center.

On a rimmed baking sheet, spread **coconut** in an even layer. Toast on center oven rack until lightly golden-brown and fragrant, stirring halfway through cooking time, 4–6 minutes. Let cool to room temperature until ready to serve.

Coarsely chop **apricots** and **almonds**; set aside until ready to serve.

02

2. Prep oats & refrigerate

In a medium bowl, combine **all of the chia seeds, oats, coconut milk, maple syrup,** and **¼ teaspoon salt**; stir well to combine. Divide between 2 (8 oz) jars or containers. Cover with lids (or plastic wrap) and refrigerate overnight.

03

3. Assemble & serve

When ready to serve, stir **overnight oats** and thin with **1 tablespoon water** at a time, as desired. Top with **apricots, almonds,** and **toasted coconut flakes**. Enjoy!
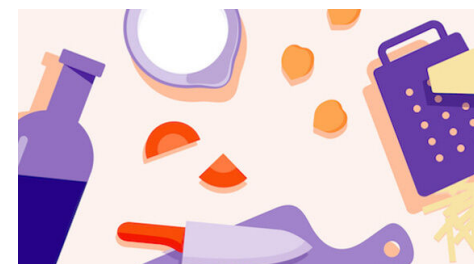
4. ...

What were you expecting, more steps?

5. ...

You're not gonna find them here!

6. ...

Kick back, relax, and enjoy your Dinnerly!