

DINNERLY

Savers:

Pina Colada Overnight Oats



5h



2 Servings

WHAT WE SEND

- 4 oz pineapple cup
- 13.5 oz can coconut milk ¹⁵
- 3 oz oats
- 2 (¼ oz) chia seeds
- 1 oz unsweetened shredded coconut ¹⁵

WHAT YOU NEED

- sugar or other sweetener (optional)
- kosher salt

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 0kcal



1. Toast coconut

Preheat oven to 350°F with a rack in the center. On a rimmed baking sheet, spread shredded coconut in a single layer. Toast on center rack until lightly golden-brown and fragrant, stirring halfway through cooking time, 3–5 minutes. Cool to room temperature.



2. Soak oats

In a medium bowl, stir together oats, chia seeds, toasted coconut, pineapples and juice, coconut milk, and ⅛ teaspoon salt. Taste mixture and if desired, add additional sugar or sweetener of choice to taste. Cover with plastic wrap and refrigerate overnight.



3. Serve

Give oats a stir before serving. Enjoy!



4.



5.



6.