

DINNERLY



Piña Colada Overnight Oats

with Chia Seeds & Toasted Coconut

 5h  2 Servings

We won't sing the song, because we know it's already in your head right now (sorry not sorry). We've got you covered!

WHAT WE SEND

- ½ oz unsweetened shredded coconut ¹
- 4 oz pineapple cup
- 3 oz oats
- 2 (¼ oz) chia seeds
- 13.5 oz can coconut milk ¹

WHAT YOU NEED

- kosher salt
- sugar or other sweetener (optional)

TOOLS

- rimmed baking sheet

ALLERGENS

Tree Nuts (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 580kcal, Fat 41g, Carbs 46g, Protein 11g



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

Set **some pineapple and toasted coconut** aside for garnish.

In a medium bowl, stir together **oats, chia seeds, coconut milk, remaining toasted coconut, remaining pineapple and juice,** and **¼ teaspoon salt**. Taste mixture and, if desired, add additional sugar or sweetener of choice to taste. Cover with an inverted plate or plastic wrap and refrigerate overnight.



3. Serve

Stir **oats** before serving and top with **reserved pineapple and toasted coconut**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!