

DINNERLY



Apple Pie Overnight Oats with Peanut Butter



under 20min



2 Servings

Waking up to apple pie sounds like a dream, right? But let's be real, you don't want to be in your kitchen at 4 am rolling out a pie crust. How about instead, you cook some apples and soak some oats the night before, then assemble these perfect little cups in the morning with a dollop of peanut butter on top? Problem solved! We've got you covered! (2p-plan serves 2; 4p-plan serves 4—nutrition reflects 1 jar of oats)

WHAT WE SEND

- 2 apples
- 2 oz dark brown sugar
- ¼ oz warm spice blend
- 3 oz oats
- 2 (¼ oz) chia seeds
- 8 oz milk ¹
- 1.15 oz peanut butter ²

WHAT YOU NEED

- butter ¹
- kosher salt
- vanilla

TOOLS

- medium nonstick skillet
- 2 (8 oz) jars

ALLERGENS

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

NUTRITION PER SERVING

Calories 680kcal, Fat 28g, Carbs 93g, Protein 15g



1. Cook apples

Remove and discard cores from **apples**; cut into ½-inch pieces.

Melt **2 tablespoons butter** in a medium nonstick skillet over medium heat. Add **apples, 2 tablespoons brown sugar, ½ teaspoon warm spice, and ¼ teaspoon salt**. Cook, stirring occasionally, until apples are tender, 5–7 minutes. Set aside to cool until step 4.



2. Prep oats & refrigerate

While **apples** cook, in a large bowl, whisk together **oats, remaining brown sugar, half of the chia seeds, and ¼ teaspoon salt**. Whisk in **¾ cup milk** and **1 teaspoon vanilla**. Reserve remaining chia seeds and milk for serving.

Transfer apples to a separate medium bowl. Cover each bowl with oats and apples with plastic wrap; refrigerate overnight.



3. Assemble & serve

Thin **oats** with **more milk**, as desired. Divide **half of the apples** between 2 (8 oz) jars. Top with oats. Divide remaining apples over top. Massage **peanut butter** packets to soften, then drizzle over apples.

Serve **apple pie overnight oats** sprinkled with **remaining chia seeds**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!