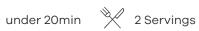
DINNERLY



Apple Pie Overnight Oats

with Peanut Butter





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
- 1/4 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 $\frac{1}{2}$ -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.



What were you expecting, more steps?



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!



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!