

DINNERLY



Apple Pie Overnight Oats with Almond 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 almond butter on top? Problem solved! We've got you covered!

WHAT WE SEND

- 2 apples
- 2 oz dark brown sugar
- ¼ oz pie spice blend
- 3 oz oats
- 2 (¼ oz) chia seeds
- 8 oz milk ⁷
- 1.15 oz almond butter ¹⁵

WHAT YOU NEED

- butter ⁷
- kosher salt
- vanilla

TOOLS

- medium nonstick skillet
- 2 (8 oz) jars

ALLERGENS

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 660kcal, Fat 28g, Carbs 92g, Protein 12g



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 pie 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?



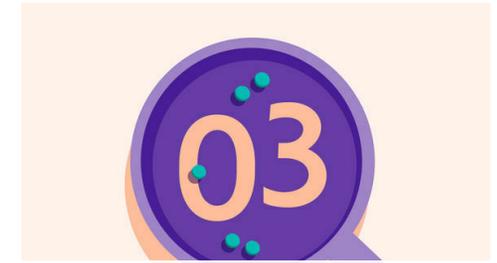
2. Prep oats & refrigerate

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.



You're not gonna find them here!



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 **almond butter** packet to soften, then top apples with almond butter.

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



Kick back, relax, and enjoy your Dinnerly!