

# DINNERLY



## Coconut Chia Overnight Oats with Mango & Honey

 5h  2 Servings

What if you could do a little prep in the evening and wake up to a tropical vacation in a cup? Sounds too good to be true? We say nothing is impossible if you put your mind to it. If you want to start your day with a sweet and healthy treat that feels indulgent but couldn't be easier to make, then you're gonna make it happen (with a little help from Dinnerly). We've got you covered!

## WHAT WE SEND

- 13½ oz can coconut milk <sup>15</sup>
- 3 oz oats
- 2 (¼ oz) chia seeds
- 2 (½ oz) honey
- 2 (½ oz) unsweetened shredded coconut <sup>15</sup>
- 1 mango

## WHAT YOU NEED

- vanilla
- 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 750kcal, Fat 46g, Carbs 76g, Protein 12g



### 1. Soak oats

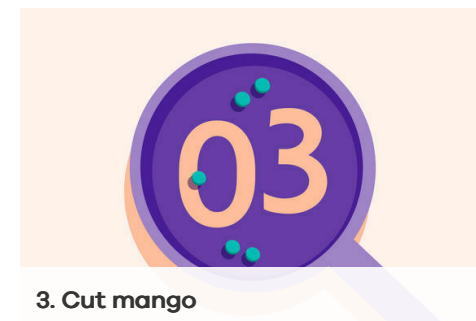
In a medium bowl, stir to combine **coconut milk, oats, all of the chia seeds and honey, 1 teaspoon vanilla, and ¼ teaspoon salt**. Cover with plastic wrap and refrigerate overnight.



### 2. Toast coconut

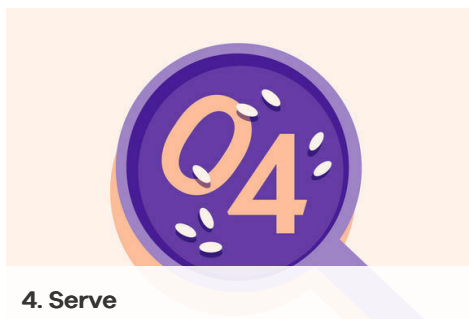
Preheat oven to 350°F with a rack in the center.

On a rimmed baking sheet, spread **all of the shredded coconut** in an even layer. Toast on center oven rack until lightly golden-brown and fragrant, stirring halfway through cooking time, 4–6 minutes. Let cool to room temperature until ready to serve.



### 3. Cut mango

Cut thin slices from ends of **mango**. Stand upright on one end and cut off skin from top to bottom. Cut down along sides of pit to remove flesh. Trim around pit to remove any remaining flesh. Cut flesh into ½-inch pieces; discard pit and skin.



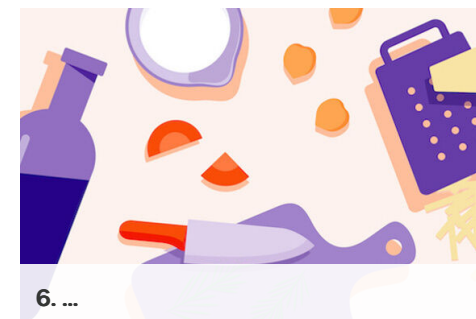
### 4. Serve

Serve **coconut chia oats** topped with **mango** and **toasted shredded coconut**. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!