



## Peaches & Cream Chia Pudding

with Homemade Almond Granola



under 20min



2 Servings

Chia seeds are one of our favorite superfoods! They're an excellent source of fiber and antioxidants, and when added to liquid, they magically expand to create a pudding that pairs with your favorite fruits and nuts. Here we make a homemade granola of oats and almonds tossed with maple syrup and a touch of warming Chinese five spice. Sliced marinated peaches are the perfect finishing touch!

## What we send

- 8 oz milk <sup>7</sup>
- 1.15 oz almond butter <sup>15</sup>
- 2 (1 oz) maple syrup
- 4 (¼ oz) chia seeds
- 3 oz oats
- ¼ oz Chinese five spice
- 1 oz sliced almonds <sup>15</sup>
- 2 peaches

## What you need

- kosher salt
- 1 tablespoon butter <sup>7</sup>

## Tools

- rimmed baking sheet

## 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 681kcal, Fat 34g, Carbs 79g, Protein 20g



### 1. Start pudding

In a large bowl, whisk to combine **milk, almond butter, half of the maple syrup, ½ cup water**, and **a pinch of salt**.



### 2. Add chia & oats

Add **all of the chia seeds** and **all but ¼ cup oats to milk mixture**. Stir to combine. Cover with plastic wrap and refrigerate overnight.



### 3. Make granola

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

In a medium microwave-safe bowl, microwave **1 tablespoon butter** until melted. Add **1 tablespoon of the remaining maple syrup, ¼ teaspoon Chinese five spice**, and **a pinch of salt**. Stir to combine. Add **remaining oats** and **all of the almonds**. Stir until evenly coated.



### 4. Bake granola

Spread **granola** into an even layer on a rimmed baking sheet; bake on center oven rack until browned and crisp, about 15 minutes. Let cool on sheet until brittle.



### 5. Marinate peaches

Meanwhile, halve **peaches**, remove pits, and cut into ½-inch pieces. Transfer to a large bowl; stir in **remaining maple syrup** and **a pinch of salt**. Let marinate until ready to assemble.



### 6. Assemble & serve

Spoon **chia pudding** into bowls and add **peaches** over top.

Serve **peaches and cream chia pudding** with **granola** and **Chinese five spice** sprinkled over top. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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