# $\frac{\text{martha stewart}}{\text{MARLEY}} \underset{\text{SPOON}}{\overset{\&}{-}}$



# **Peaches & Cream Chia Pudding**

with Homemade Almond Granola





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 peanut butter <sup>5</sup>
- 2 (1 oz) maple syrup
- 4 (1/4 oz) chia seeds
- 3 oz oats
- ¼ oz Chinese five spice
- 1 oz sliced almonds 15
- 2 peaches

# What you need

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

#### **Tools**

rimmed baking sheet

#### **Allergens**

Peanuts (5), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 670kcal, Fat 32g, Carbs 80g, Protein 21g



## 1. Start pudding

In a large bowl, whisk to combine milk, peanut butter, half of the maple syrup, 1/2 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!