

# DINNERLY



## Chia Overnight Oats with Nectarines & Honey



under 20min



2 Servings

Wanna wake up feeling just peachy? You will when you remember that this cup of cool, creamy oats is waiting in the fridge for you. Topped with fresh peaches, a drizzle of honey, and a pinch of cinnamon, this breakfast is gonna feel like dessert. We've got you covered!

### WHAT WE SEND

- 1 nectarine
- 8 oz milk <sup>7</sup>
- 2 (½ oz) honey
- 2 (3 oz) oats
- 2 (¼ oz) chia seeds
- ¼ oz ground cinnamon
- 4 oz Greek yogurt <sup>7</sup>

### WHAT YOU NEED

- vanilla extract (optional)
- kosher salt

### TOOLS

- 4 (8 oz) jars or bowls

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 530kcal, Fat 12g, Carbs 87g, Protein 24g



#### 1. Cut peach

Halve **peach**, discard pit, and chop into ¼-inch pieces.



#### 2. Prep oats & chill

In a medium bowl, stir to combine **milk**, **half of the honey**, **1 cup water**, and ½ **teaspoon vanilla** (optional). Stir in **all of the oats** and **chia seeds**, **half of the peaches**, ½ **teaspoon cinnamon**, and **a pinch of salt**.

Cover bowl with plastic wrap and transfer to fridge. Let chill overnight.



#### 3. Finish & serve

To bowl with **oats**, fold in **yogurt** (thin with more milk or water, as desired). Transfer to serving jars or bowls. Top with **remaining peaches**.

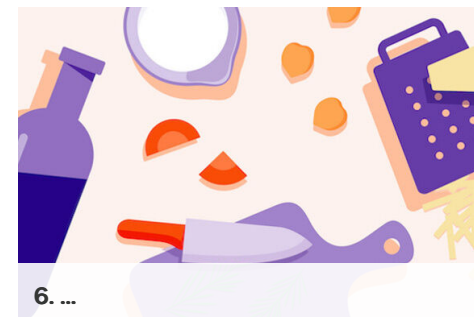
Serve **chia overnight oats** with **remaining honey** and **cinnamon** over top, as desired. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!