



## PB&J Overnight Oats with Homemade Granola

 5h  2 Servings

Want the PB&J but not the sandwich? We got you. We're making creamy peanut butter overnight oats with a jammy granola topping to give you that classic flavor in a whole new package. We've got you covered!

## WHAT WE SEND

- 2 (1.15 oz) peanut butter <sup>2</sup>
- 8 oz milk <sup>1</sup>
- 2 (½ oz) honey
- 4 (¼ oz) chia seeds
- 3 oz oats
- 4 (½ oz) raspberry jam
- 1 oz salted peanuts <sup>2</sup>

## WHAT YOU NEED

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

## TOOLS

- rimmed baking sheet
- parchment paper
- microwave

## ALLERGENS

Milk (1), Peanuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 720kcal, Fat 36g, Carbs 81g, Protein 24g



### 1. Soak oats

In a large bowl, whisk to combine **all of the peanut butter and honey, milk, ½ cup water, and a pinch of salt**. Stir in **all of the chia seeds and all but ¼ cup oats**. Cover with plastic wrap and refrigerate at least 4 hours or overnight.



### 2. Prep granola

Preheat oven to 375°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

Coarsely chop **peanuts**.

In a medium bowl, microwave ½ **tablespoon butter** and **half of the jam** until butter is melted and jam is bubbling, about 30 seconds. Stir in **remaining oats** and **a pinch of salt**.



### 3. Bake granola & serve

Transfer **granola** to prepared baking sheet and spread into an even layer. Bake on center oven rack until just golden brown, tossing halfway through, about 15 minutes. Let cool completely.

Stir **overnight oats** and serve with **granola, peanuts, and remaining jam** over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!