

# DINNERLY

## Savers:

Pina Colada Overnight Oats



5h



2 Servings

### WHAT WE SEND

- 4 oz pineapple cup
- 13.5 oz can coconut milk <sup>15</sup>
- 3 oz oats
- 2 (¼ oz) chia seeds
- 1 oz unsweetened shredded coconut <sup>15</sup>

### WHAT YOU NEED

- sugar or other sweetener (optional)
- 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 0kcal



#### 1. Toast coconut

Preheat oven to 350°F with a rack in the center. On a rimmed baking sheet, spread shredded coconut in a single layer. Toast on center rack until lightly golden-brown and fragrant, stirring halfway through cooking time, 3–5 minutes. Cool to room temperature.



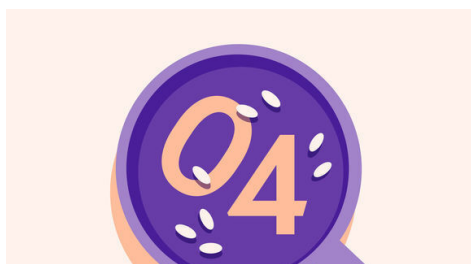
#### 2. Soak oats

In a medium bowl, stir together oats, chia seeds, toasted coconut, pineapples and juice, coconut milk, and ⅛ teaspoon salt. Taste mixture and if desired, add additional sugar or sweetener of choice to taste. Cover with plastic wrap and refrigerate overnight.

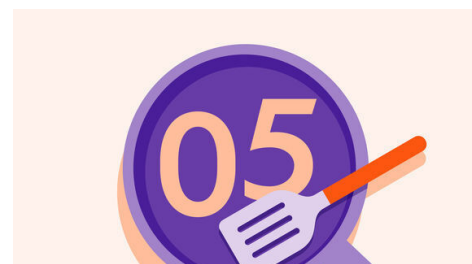


#### 3. Serve

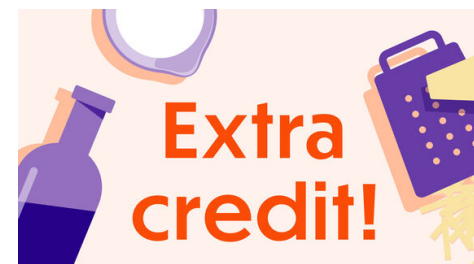
Give oats a stir before serving. Enjoy!



4.



5.



6.