

DINNERLY



Almond Granola Yogurt Bowl with Mango



40-50min



2 Servings

You could just open a container of yogurt and eat that for breakfast...or you could give yourself the breakfast you deserve without much added effort. We're making yogurt parfaits topped with juicy mango and homemade almond granola for a perfectly sweet, creamy, crunchy treat. We've got you covered! (2p-plan serves 2; 4p-plan serves 4—nutrition reflects 1 yogurt bowl)

WHAT WE SEND

- 3 oz oats
- 1 oz roasted almonds³
- 1 oz maple syrup
- 1 mango
- 2 (4 oz) Greek yogurt²

WHAT YOU NEED

- 1 large egg¹
- neutral oil
- kosher salt
- sugar (optional)

TOOLS

- rimmed baking sheet
- parchment paper

ALLERGENS

Egg (1), Milk (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 580kcal, Fat 27g, Carbs 70g, Protein 24g



1. Mix granola

Preheat oven to 325°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

In a medium bowl, whisk 1 **large egg white** until frothy. Add **oats, almonds, maple syrup, 2 tablespoons oil**, and **¼ teaspoon salt**; mix until combined.



2. Bake granola

Transfer **oats** to prepared baking sheet; press into a ½-inch thick layer. Bake on center oven rack until lightly browned and dry, 30–35 minutes. Let cool to room temperature. Break into clumps.



3. Prep mango & serve

Cut thin slices from ends of **mango**. Stand upright on one end and cut off skin from top to bottom. Cut down along sides of pit to remove flesh. Trim around pit to remove any remaining flesh. Cut flesh into ½-inch pieces; discard pit and skin. Whisk ½–1 **tablespoon sugar** into **yogurt**, if desired.

Serve **yogurt bowls** with **mango** and **granola**. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**