

# **SUPER SEED BERRY OVERNIGHT OATS**

**Yield: 4 Servings** 



#### **Nutrition Facts** 1 serving per container Serving size 1 ea (198 g) Amount per serving Calories % Daily Value Total Fat 9g Saturated Fat 1g 4% Trans Fat 0g 0% Cholesterol 2mg Sodium 85mg 4% Total Carbohydrate 42g 15% Dietary Fiber 6g 20% Total Sugars 19g Includes 9g Added Sugars 20% Protein 9g Vitamin D 1mcg 4% 15% Calcium 223mg 10% Iron 2ma Potassium 286mg The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



### **Super Seed Berry Overnight Oats**

1 cup Quick Oatmeal 1 cup Almond Milk

½ cup Plain Nonfat Greek Yogurt

1½ cup Fresh Blueberries Super Seed Brittle 4 oz.

### Super Seed Brittle (makes 16 portions)

Chia Seeds ¼ cup **Pepitas** 1 cup

Sesame Seeds ½ cup

Raisins ½ cup

**Shredded Coconut** ¼ cup 1 teaspoon **Ground Cinnamon** 

¼ teaspoon Kosher Salt 1 teaspoon Vanilla Extract Olive Oil Blend 2 tablespoons

½ cup Honey

## **Procedures**

#### **Super Seed Brittle**

- 1. Preheat oven to 325°F. Line a baking sheet with parchment paper.
- 2. In a large bowl, chia seeds, pepitas, sesame seeds, raisins, coocnut, cinnamon and salt.
- 3. In a separate bowl, combine vanilla, oil and honey.
- 4. Slowly drizzle wet ingredients over dry ingredients, stirring to ensure everything is evenly coated.
- 5. Transfer mixture to baking sheet, spreading evenly until mixture is about 1/4 inch thick. Use hands, if needed, to encourage it to stick together.
- 6. Bake for 20-25 minutes or until golden.
- 7. Remove from oven and cool completely before breaking tinto pieces.
- 8. Store in an air tight container for up to three days.

#### **Super Seed Berry Overnight Oats**

- 1. Combine oats, almond milk and yogurt together. Refrigerate overnight (and up to 3 days).
- 2. To serve, portion ½ cup prepared oats with ½ cup blueberries and 1 ounce prepared super seed brittle.



