Overnight oatmeal with berries



Recipe credit

USDA Center for Nutrition Policy and Promotion

About this recipe

Serves 1 Time to make 15 minutes Special criteria <u>Summer meals in a SNAP</u>

Ingredients

- 1/2 cup low-fat milk (or less for thicker oatmeal)
- 1/4 cup Greek yogurt, fat-free
- 2 teaspoons honey
- 1/4 teaspoon cinnamon
- 1/4 teaspoon vanilla extract
- 1/2 cup uncooked rolled oats
- 1/4 cup berries, frozen (ex: blueberries, raspberries, strawberries)

Directions

- 1. Combine milk, Greek yogurt, sugar, cinnamon and vanilla extract in a container or jar with a lid.
- 2. Add oats and mix well.
- 3. Gently fold in raspberries.
- 4. Cover and refrigerate 8 hours to overnight.
- 5. Enjoy cold or heat as desired.

Tips and variations

- Try adding 1-2 tablespoons of chia seeds for a good source of omega-3 fatty acids, fiber, and iron.
- Add extra fresh berries or fruit of choice before eating.

Recipe video

Nutritional info

Calories 311 Total fat 4 g Saturated fat 1 g Cholesterol 7 mg Sodium 86 mg Total carbohydrates 53 g Dietary fiber 9 g Protein 17 g Total sugar 21 g Allergens Dairy Wheat

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