BANANA WALNUT OVERNIGHT OATMEAL





INGREDIENTS

- 1/3 cup rolled oats
- 1/2 cup coconut milk (or milk of your choice)
- 1/3 cup of plain or Greek yogurt
- 1 tbsp honey (or sweetener of your choice)

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- 1/4 tsp cinnamon
- 1/4 tsp vanilla extract
- Pinch of salt

For Serving:

- 1/4 cup chopped walnuts
- 1 banana, peeled & sliced

I N S T R U C T I O N S

- 1. Stir all ingredients into two bowls.
- 2. Cover and place in refrigerator overnight.
- 3. Heat in microwave when ready to eat or enjoy chilled.
- Top with walnuts and banana slices just before serving.
- 5. Will not work with steel cut oats
- 6. Enjoy!

Submitted by Christine Morgando, Interim Financial Operations Manager, Department of Biochemistry Microbiology & Plant Pathology Nematology

NUTRITION FACTS

Serving Size: 1 Number of Servings: 2

| Calories | 402 |
|---------------------|--------|
| Total fat | 25.1 g |
| Saturated fat | 13.8 g |
| Cholesterol | 2 mg |
| Sodium | 117 mg |
| Total carbohydrates | 39.4 g |
| Dietary fiber | 5.5 g |
| Sugar | 21.1 g |
| Protein | 9.9 g |
| Vitamin D | 0 mcg |
| Calcium | 108 mg |
| Iron | 2 mg |
| Potassium | 603 mg |

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