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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