





Chocolate Chip PB&J Overnight Oats



Entire recipe: 289 calories, 8g total fat (2g sat. fat), 320mg sodium, 47g carbs, 8g fiber, 11.5g sugars, 12.5g protein

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Prep: 5 minutes **Chill:** 6 hours



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Ingredients

1/2 cup unsweetened vanilla almond milk
1/2 cup old-fashioned oats
2 tbsp. powdered peanut butter
1 1/2 tsp. mini semi-sweet chocolate chips
1 packet natural no-calorie sweetener
1/4 tsp. vanilla extract
1/8 tsp. cinnamon
1 dash salt
1/2 cup sliced strawberries, or more for topping

Directions

In a medium bowl or jar, combine all ingredients except strawberries. Mix well. Stir in strawberries.

Cover and refrigerate for at least 6 hours, until oats are soft and have absorbed most of the liquid.

MAKES 1 SERVING

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