





# Strawberries & Cream Overnight Oatmeal Parfait



Entire recipe: 322 calories, 4.5g total fat (0.5g sat. fat), 144mg sodium, 51.5g carbs, 6.5g fiber, 19g sugars, 20.5 protein

**Prep:** 5 minutes **Chill:** 8 hours



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# Ingredients

1/2 cup old-fashioned oats 1/2 cup unsweetened vanilla almond milk 1 packet natural no-calorie sweetener One 5.3-oz. container (about 1/2 cup) fat-free vanilla Greek yogurt 2/3 cup sliced strawberries

## Seasonings:

1/4 tsp. cinnamon

#### **Directions**

In a medium bowl, combine oats, milk, sweetener, and cinnamon. Mix well. Cover and refrigerate for at least 8 hours, until oats are soft and have absorbed most of the liquid.

Stir oatmeal. In a tall glass, layer half of each ingredient: oatmeal, yogurt, and strawberries.

Repeat layering with remaining oatmeal, yogurt, and strawberries.

### MAKES 1 SERVING

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