

## Overnight Oats

Makes 5 servings | Grains | Fruit | Dairy

## Ingredients

- 1 cup low-fat yogurt
- 1 cup old-fashioned rolled oats
- ½ cup low-fat or fat-free milk
- ½ teaspoon cinnamon
- ¼ teaspoon dried ginger (optional)
- 1/2 cup dried fruit
- ½ cup chopped apple
- ½ cup blueberries

## Directions

- 1. Wash hands with warm, soapy water.
- 2. In medium bowl, combine oats, yogurt, and milk. Stir until combined.
- 3. Cover and refrigerate for 6 to 12 hours, or overnight.
- 4. After refrigerating, add dried and fresh fruit, and mix gently.
- 5. Serve in small bowls.
- 6. Sprinkle each serving with chopped nuts and drizzle with honey, as desired. Refrigerate leftovers within 2 hours.



Recipe from the Cent\$ible Nutrition Program. Learn how to save money, cook quick and healthy meals, and stretch your food dollar by contacting your Wind River Reservation CNP Educator at https://uwyocnp.org/wrir/ 1-877-219-4646 | https://uwyocnp.org/ | cnp-info@uwyo.edu

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- ¼ cup chopped walnuts
- Honey for drizzle