



Overnight Oats with Greek Yogurt, Fresh Mangoes & Macadamia



SERVINGS



COOKING TIME

1

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Mornings are a breeze with Overnight Oats with Greek yogurt. Layer in fresh mangoes, tropical coconut flakes, and crunchy macadamia nuts to make for a cold and creamy breakfast option. Prep this recipe the night before and wake up in the morning to something refreshing.

Ingredients

- 1/2 cup [Quaker® Oats-Old Fashioned](#)
- 1/2 coconut milk, or milk of choice
- 1/4 cup Greek yogurt
- 1/4 cup diced fresh mango
- 1 tablespoon chopped macadamia nuts
- 1 tablespoon unsweetened coconut flakes
- 1 teaspoon lemon zest
- Pinch of sea salt (optional)

Cooking Instructions

1. Add Quaker® Oats to your container of choice and pour in milk (stir in salt if desired).
2. Layer yogurt, mango, macadamia nuts and coconut.
3. Let steep for at least 8 hours in a refrigerator 40° F or colder.
4. Best to eat within 24 hours.