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## **OVERNIGHT OATS CARAMELISED APPLE (SOYA)**

1 portion

## **INGREDIENTS**

- 30 grams of porridge oats, unfortified
- 20 grams of nuts
- 100 grams of milk, soya, non-dairy alternative to milk, unsweetened, fortified
- 1 average pot of yogurt, soya, non-dairy alternative to yogurt, fruit, fortified (125 g)
- 1 medium eating of apples, eating, raw, flesh and skin (100 g)
- 1 heaped teaspoon of honey (17 g)
- 1 teaspoon of oil, olive (3 g)

## **COOKING METHOD**

In a mason jar or other container with a lid, add milk, yoghurt, oats, and stir to combine. Cover and refrigerate overnight or at least 8 hours. In the morning, add the prepare the caramelised apple: In a non sticky pan, drizzle a little bit of olive oil (1 teaspoon), add the apple cut into cubes, stir it and let it cook. Add a little bit of water if necessary. Add the honey or maple syrup, cinnamon and nuts.

## **NUTRITIONAL INFORMATION**

	PER 100 g	PER PORTION (367 g)	% DRI
ENERGY	104 kcal	382 kcal	19 %
PROTEIN	3 g	11 g	22 %
CARBOHYDRATE	16 g	59 g	23 %
SUGARS	10 g	37 g	41 %
FAT	4 g	13 g	19 %
FATTY ACIDS, TOTAL SATURATED	0 g	2 g	9 %
FIBER	2 g	6 g	22 %
SODIUM	9 mg	33 mg	1%