

Lifestyle Coaching and Food Institute



Chia Oat Peanut Butter Parfait

Yield: 2 Servings

Cost Per Serving: N/A

Cook Time: Refrigerate Overnight

Ingredients:

- 3 Tbsp. chia seeds
- 2 cups unsweetened vanilla almond milk
- 1 tsp pure maple syrup
- ½ cup rolled oats
- 4 Tbsp. peanut butter
- 4 Tbsp. blackberries

Directions:

- 1. In a mason jar or other glass container with a lid, stir together the chia seeds, 1 cup of the almond milk, and the maple syrup.
- 2. In a separate jar or other glass container with a lid, stir together the oats and remaining 1 cup almond milk.
- 3. Cover both jars and refrigerate overnight.
- 4. When ready to enjoy, stir the oat and chia mixtures to make sure each mixture is well combined and to break apart any clumps.
- 5. In a serving jar, layer half the oat mixture, 1 Tbsp. of the peanut butter, and half the chia pudding. Top with 1 Tbsp. more peanut butter and 2 Tbsp. of the blackberries. Repeat the layers in a second jar using the remaining ingredients and serve.

Recipe adapted from: "THE GREENPRINT" by Marco Borges