Cider Soaked Oatmeal with Coconut & Blueberries

4 SERVINGS 8 HOURS 15 MINUTES



INGREDIENTS

2 cups Oats (rolled)

2 cups Water

1/4 cup Apple Cider Vinegar

1/3 cup Walnuts (chopped)

2 cups Unsweetened Almond Milk

1/2 cup Unsweetened Coconut Flakes

1 cup Frozen Blueberries

NUTRITION

AMOUNT PER SERVING

 Calories
 323
 Carbs
 37g

 Fat
 17g
 Protein
 8g

DIRECTIONS

- 01 In a pot, combine the oats, water, apple cider vinegar and walnuts. Cover and let sit at room temperature overnight.
- 02 In the morning, add almond milk. Bring to a boil, then reduce heat to a simmer. Cook for 5 minutes covered, or until your desired consistency is reached.
- 03 Divide into bowls and top with coconut flakes and blueberries. Enjoy!

