

## OVERNIGHT OATS FOR CHRISTMAS MORNING



### ***Ingredients***

1. Rolled oats: 2 cups
2. Almond milk (or any milk of your choice): 2 cups
3. Greek yogurt: 1 cup
4. Maple syrup: 3 tablespoons (adjust to taste)
5. Vanilla extract: 1 teaspoon
6. Ground cinnamon: 1 teaspoon
7. Nutmeg:  $\frac{1}{4}$  teaspoon
8. Chopped dried cranberries:  $\frac{1}{2}$  cup

9. Chopped pecans or walnuts: ½ cup
10. Fresh pomegranate seeds: ½ cup
11. Orange zest from 1 orange
12. Optional toppings: Sliced banana, additional nuts, honey, or coconut flakes

### ***Instructions***

1. Combine the Base: In a large bowl, mix together the rolled oats, almond milk, Greek yogurt, maple syrup, vanilla extract, cinnamon, and nutmeg until well combined.
2. Add Fruits and Nuts: Stir in the dried cranberries, nuts, and half of the pomegranate seeds. Grate in the orange zest for a fresh, citrusy flavor that complements the cranberries and spices.
3. Refrigerate Overnight: Divide the mixture into four jars or airtight containers. Seal them and refrigerate overnight. This allows the oats to absorb the liquid and flavors, becoming soft and creamy.
4. Serving: The next morning, stir the oats well. If they're too thick, you can add a little more milk to reach your desired consistency.
5. Add Toppings: Top each serving with the remaining pomegranate seeds and any additional toppings you prefer. Drizzle a little honey or maple syrup for extra sweetness if desired.
6. Enjoy: Serve chilled for a refreshing and hearty breakfast that's full of holiday flavors.

This recipe is perfect for Christmas morning as it's prepared the night before, leaving you more time to enjoy the festivities. The combination of spices, fruits, and nuts creates a comforting and seasonal flavor that's sure to be a hit!