

## **MAKE-AHEAD BREAKFAST PARFAITS**

Yield: 1 Servings | Serving Size: 2 1/4 cups Cost/Serving: \$2.35

## **Ingredients:**

6 ounces nonfat plain yogurt 1/3 cup old-fashioned oats, uncooked 2 Tablespoons nonfat milk 1 cup frozen mixed berries

## **Directions:**

- 1) In a bowl, combine yogurt, oats, and milk. Stir to combine.
- 2) Layer half of mixture in a wide-mouth mason jar or other glass container. Add half the berries, then layer in remaining yogurt mixture and berries.
- 3) Refrigerate overnight and up to 3 days. Enjoy cold.

**Variations:** Try other fruits, other types of yogurts, or adding nuts just before serving.

From: www.iowagirleats.com

## **Nutrition Facts**

1 servings per container Serving size 2.25 cups (367g)

Amount per serving Calories

260

	% Daily Value*
Total Fat 3g	4%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 135mg	6%
Total Carbohydrate 49g	18%
Dietary Fiber 7g	25%
Total Sugars 26g	
Includes 0g Added Sug	gars 0%
Protein 14g	
Vitamin D 0mcg	0%
Calcium 409mg	30%
Iron 1mg	6%
Potassium 242mg	6%

<sup>&</sup>quot;The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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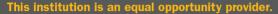


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