

PINEAPPLE **TROPICAL DELIGHT**

MEALS IN A JAR OVERNIGHT

Add a bit of zen to your morning and a dash of excitement to your breakfast with our Overnight Oats.



 Place all the ingredients in a jar. • Cover tightly with the lid and shake vigorously.

 Refrigerate for 8 hours. Keeps up to 3 days in the refrigerator.

Tips:

- Varying the texture of Overnight Oats is as easy as varying the type of oats used: large-flake, quick or steel-cut. Avoid instant oats as they will result in a mushv consistencv.
- For even more texture, add nuts or seeds to the Overnight Oats just before eating.

BROUGHT TO YOU IY OUR DIETITIAN

DAIRY FARMERS OF CANADA FOR THE NUTRITIONAL INFORMATION OF THESE RECIPES, VISIT: DFCPLC.CA/JARMEALS

RISE AND SHINE CHOCOLATE **PEANUT BUTTER**

OATS

•1⁄2 cup (125 mL) large-flake oats

DAIRY PRODUCTS •1/2 cup (125 mL) milk •⅓ cup (80 mL) vanilla yogurt

FRUIT & CO.

- •2 tbsp (30 mL) dried dates, chopped
- •1 tbsp (15 mL) cocoa
- •2 tbsp (30 mL) peanut butter, creamy or crunchy
- •1 tsp (5 mL) vanilla extract

Stir well with a spoon before refrigerating.

Precious vitamin D --- In Canada, it is mandatory for milk to be fortified with vitamin D. and milk is the main source of this vitamin in our diet. Vitamin D improves calcium absorption. making it a key nutrient for bone health.

STRAWBERRY BONANZA

• 1/2 cup (125 mL) large-flake oats

DAIRY PRODUCTS

- •1/3 cup (80 mL) milk
- 1/2 cup (125 mL) strawberry yogurt

FRUIT & CO.

- 1/2 cup (125 mL) strawberries
- •1 tsp (5 mL) vanilla extract

Try a different fruit and yogurt flavour for a new taste experience.

Running out of ideas? --- Combat the lunchbox blues and shake up the sandwich routine every now and then by sending the kids to school with Overnight Oats.

BANANA COCONUT

OATS

• 1/2 cup (125 mL) large-flake oats

DAIRY PRODUCTS

•1/3 cup (80 mL) milk • 1/2 cup (125 mL) coconut yogurt

FRUIT & CO.

• 1⁄2 banana, mashed •1 tsp (5 mL) vanilla extract ·2 tbsp (30 mL) shredded coconut, unsweetened

vogurt.

Can't find

coconut vogurt?

Trv it with banana

Lactose intolerant? ••• Yogurt is generally well tolerated by those with lactose intolerance as the live bacteria can help with lactose digestion. Good to know: to improve tolerance, consume milk products with other foods and in smaller amounts throughout the day.

APPLE SPICE

OATS

• 1/2 cup (125 mL) large-flake oats

DAIRY PRODUCTS

- •1/3 cup (80 mL) milk
- 1/2 cup (125 mL) vanilla yogurt

FRUIT & CO.

- 14 cup (60 mL) unsweetened applesauce
- •14 cup (60 mL) diced apple
- •1 tsp (5 mL) vanilla extract
- •1 pinch each of cinnamon and nutmea

Milk is milk! ••• Whole milk. 2% milk. 1% milk. skim milk—when it comes to the vitamins and minerals in cow's milk. milk is milk! The nutrients are found in virtually the same amounts; only the fat content differs.

DELICIOUS MANDARIN

• 1/2 cup (125 mL) large-flake oats

DAIRY PRODUCTS

- •1⁄3 cup (80 mL) milk
- •1/3 cup (80 mL) mandarin and mango Greek yogurt

FRUIT & CO.

- •1/2 cup (125 mL) canned mandarin segments
- (in their own juice) and ¼ cup (60 mL) of that juice
- •1 tsp (5 mL) vanilla extract
- •1 tsp (5 mL) orange marmalade (unsweetened)

OATS

FRUIT & CO.

Naturally nutritious --- Did you know that milk is a wholesome source of 16 essential nutrients. 15 of which occur naturallu?

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• 1/2 cup (125 mL) large-flake oats

DAIRY PRODUCTS

•1⁄3 cup (80 mL) milk

• 1/3 cup (80 mL) pineapple Greek yogurt

• 1/2 cup (125 mL) crushed pineapple (in its own juice) •1 tbsp (15 mL) dried cherries • ¼ tsp (1 mL) almond extract

> Want to work in plain yogurt? --- Plain yogurt has a more sour taste than the flavoured variety. Mix the two together for an easy way to introduce plain yogurt to your taste buds.