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# **Overnight Fruity Oats**

Overnight Fruity Oats is a delicious and nutritious breakfast option that can be prepared the night before. It is made by combining oats, milk, yogurt, and a variety of fruits. The mixture is left to soak overnight, allowing the oats to soften and absorb the flavors of the fruits. In the morning, the oats are ready to be enjoyed, either cold or warmed up. This recipe is perfect for those who are looking for a quick and easy breakfast that is packed with fiber, vitamins, and minerals.

Recipe Type: Vegetarian	Prep Time: 10 mins
Cook Time: N/A	Total Time: 10 mins
Recipe Yield: 200 grams	Number of Servings: 2
Serving Size: 100 g	

# Ingredients

100 g	Rolled Oats
200 ml	milk
100 g	yogurt

100 g	Banana
50 g	Strawberries
50 g	blueberries
10 g	honey

# **Directions**

### Step 1

In a jar or bowl, combine the rolled oats, milk, and yogurt.

Prep Time: 5 mins

Cook Time: 0 mins

### Step 2

Refrigerating

Cover the jar or bowl and refrigerate overnight.

Prep Time: 0 mins

Cook Time: 127 mins

### Step 3

In the morning, stir the oats and add sliced banana, strawberries, blueberries, and a drizzle of honey.

Prep Time: 5 mins

Cook Time: 0 mins

# **Nutrition Facts**

Calories: 300 kcal

Fat: 4g

Protein: 10 g

Carbohydrates: 55 g

# **Nutrition Facts**

### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	10 g	58.82%	58.82%

## Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	55 g	100%	110%
Fibers	8 g	21.05%	32%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	2 g	N/A	N/A
Saturated Fat	1 g	4.55%	5.88%
Fat	4 g	14.29%	16%
Cholesterol	0 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	50 mg	55.56%	66.67%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

# Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	50 mg	2.17%	2.17%
Calcium	15 mg	1.5%	1.5%
Iron	10 mg	125%	55.56%
Potassium	400 mg	11.76%	15.38%
Zinc	1 mg	9.09%	12.5%
Selenium	5 mcg	9.09%	9.09%

# **Recipe Attributes**

Seasonali	ty					
Summer						
Events						
Christmas						
Meal Type						
Breakfast	Brunch	Lunch	Snack	Supper		
Nutritional	Conter	nt				
Low Calorie	High P	rotein	Low Fat	Low Carb	High Fiber	Low Sodium
Sugar-Free	High Vit	tamin C	High Co	llcium		
Kitchen To	ools					
Blender						
Course						

Breads Salads Soups Snacks Sauces & Dressings
Cultural
Chinese New Year Diwali Hanukkah Oktoberfest Passover
St. Patrick's Day Thanksgiving Easter
Cost
Under \$10 \$10 to \$20
Demographics
Kids Friendly Teen Friendly Allergy Friendly Heart Healthy
Mediterranean Diet DASH Diet (Dietary Approaches to Stop Hypertension)
Flexitarian Diet
MIND Diet (Mediterranean-DASH Diet Intervention for Neurodegenerative Delay)
Paleo Diet Atkins Diet Ketogenic Diet Low Carb, High Fat (LCHF) Diet
South Beach Diet Zone Diet Ornish Diet Nutrisystem Diet Nordic Diet
Alkaline Diet Intermittent Fasting 16:8 Diet OMAD (One Meal a Day) Diet
Low FODMAP Diet Vegetarian Diet Vegan Diet Raw Food Diet
Pescatarian Diet Ovo-Vegetarian Diet Lacto-Vegetarian Diet
Lacto-Ovo Vegetarian Diet Fruitarian Diet Engine 2 Diet Blood Type Diet
Ayurvedic Diet Anti-Inflammatory Diet The Acid Reflux Diet Gluten-Free Diet
Low Glycemic Index Diet Low Sodium Diet Nutrient Timing Diet
The Gerson Therapy The Swiss Secret Diet The Scarsdale Diet
The Cabbage Soup Diet The Hallelujah Diet The Mayo Clinic Diet
The Beverly Hills Diet The Hollywood Diet The Lemonade Diet
The Grapefruit Diet The Rice Diet The Sleeping Beauty Diet
The Baby Food Diet The 3-Hour Diet The French Women Don't Get Fat Diet
The Cookie DietThe F-Plan DietThe Israeli Army DietThe Air Diet

The Five-Bite Diet The Breatharian Diet The Werewolf Diet The Negative Calorie Diet The Ice Cream Diet The Master Cleanse Diet The Subway Diet The SlimFast Diet The Cambridge Diet The Shangri-La Diet The Best Life Diet The 3-Day Diet The CICO (Calories In, Calories Out) Diet The Eat-Clean Diet The Peanut Butter Diet The Bulletproof Diet The Carnivore Diet The Dukan Diet The HCG Diet The Optavia Diet The Vertical Diet The Pritikin Diet The Starch Solution Diet The GOLO Diet The Gut and Psychology Syndrome (GAPS) Diet The Specific Carbohydrate Diet (SCD) The Anti-Candida Diet The Dr. Sebi Diet The Crohn's Disease Diet The Ulcerative Colitis Diet The Low-Residue Diet The BRAT Diet (Bananas, Rice, Applesauce, Toast) The GERD Diet (Gastroesophageal Reflux Disease) The PCOS (Polycystic Ovary Syndrome) Diet The SIBO (Small Intestinal Bacterial Overgrowth) Diet The Histamine Intolerance Diet The IBS (Irritable Bowel Syndrome) Diet The Salicylate Sensitivity Diet The Low Oxalate Diet The Diabetes Diet The Hypothyroidism Diet The Hyperthyroidism Diet The Epilepsy Diet (Modified Atkins Diet for Seizures) The Parkinson's Disease Diet The Multiple Sclerosis (MS) Diet The Fibromyalgia Diet The Chronic Fatigue Syndrome Diet The Arthritis Diet The Osteoporosis Diet The Heart-Healthy Diet The Non-Alcoholic Fatty Liver Disease (NAFLD) Diet The Low Purine Diet The High-Fiber Diet The Low-Fat Diet The Low-Protein Diet The High-Calcium Diet The High-Protein Diet The High-Potassium Diet The Low-Potassium Diet The High-Iron Diet The Low-Iron Diet The Low-Phosphorus Diet The High-Vitamin D Diet The High-Vitamin C Diet The High-Vitamin K Diet The Low-Vitamin K Diet The Low-Copper Diet The Spring Detox Diet The Summer Weight Loss Diet The Fall Immunity-Boosting Diet The Winter Warming Diet The Low-Sulfur Diet

The High-Sulfur Diet The Eczema Diet The Psoriasis Diet The Rosacea Diet The Acne Diet The Migraine Diet The Celiac Disease Diet The Gallbladder Diet The Kidney Stone Diet The Anti-Anxiety Diet The Depression Diet The Adrenal Fatigue Diet The Endometriosis Diet The Hashimoto's Disease Diet The Lyme Disease Diet The Diverticulitis Diet The Restless Leg Syndrome Diet The Tinnitus Diet The Interstitial Cystitis Diet The Gastroparesis Diet The Menopause Diet The Post-Pregnancy Diet The Fertility Diet The Breastfeeding Diet The Low-Nickel Diet The Chronic Urticaria Diet The Dysphagia Diet The Chronic Kidney Disease (CKD) Diet The Raynaud's Disease Diet The Sjögren's Syndrome Diet The Low Tyramine Diet The Lactose-Free Diet The Fructose Malabsorption Diet The Low-Histamine Diet The Mast Cell Activation Syndrome (MCAS) Diet The Irritable Larynx Syndrome (ILS) Diet The Chronic Pancreatitis Diet The Sarcoidosis Diet The Leaky Gut Syndrome Diet The Behçet's Disease Diet The Graves' Disease Diet The Addison's Disease Diet The Cushing's Syndrome Diet The Ankylosing Spondylitis Diet The Lupus Diet The Myasthenia Gravis Diet The POTS (Postural Orthostatic Tachycardia Syndrome) Diet The Eosinophilic Esophagitis (EoE) Diet The Chronic Obstructive Pulmonary Disease (COPD) Diet The Asthma Diet The Sinusitis Diet The Bronchiectasis Diet The Insomnia Diet The Seasonal Affective Disorder (SAD) Diet The ADHD Diet (Attention Deficit Hyperactivity Disorder) The Autism Diet The Bipolar Disorder Diet The Schizophrenia Diet The Post-Traumatic Stress Disorder (PTSD) Diet Blood Type O Diet Blood Type A Diet Blood Type B Diet Blood Type AB Diet

#### **Cooking Method**

Frying Baking Boiling Steaming Microwaving Blanching Grilling Sautéing Roasting Smoking Curing Blending Grinding Freezing Canning Drying Pickling Sous Vide Pasteurizing Fermenting Infusing Pressing Jellying Carbonating Whipping Stirring Simmering Cutting Cut Mixing Resting Plating Serving Cooking None Stir-frying Mashing Preheating Sprinkling Heating Refrigerating Preparation Oven Stove Cooling

#### Healthy For

Gastroesophageal reflux disease (GERD)GastritisPeptic ulcer diseaseInflammatory bowel disease (IBD)Irritable bowel syndrome (IBS)Celiac diseaseDiverticulitisHemorrhoidsAppendicitisGallstonesPancreatitisLiver diseaseGastroparesisGastroenteritisHepatitisColorectal cancer

#### Difficulty Level

Medium

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