



## Blood Orange Tahini Overnight Oats

2 servings

8 hours

### Ingredients

- 1 cup Oats (rolled)
- 1 1/4 cups Plain Coconut Milk (unsweetened, from the carton)
- 1 tbsp Chia Seeds
- 2 Blood Orange (small, peeled and chopped)
- 1 tbsp Tahini

### Directions

- 1 Add the oats, coconut milk, chia seeds, and chopped oranges to a mixing bowl. Mix well. Cover and place in the fridge overnight, or for at least 8 hours.
- 2 Remove the oats from the fridge and divide them into jars. Top with tahini. Enjoy!

### Notes

**Leftovers:** Store in an airtight container in the fridge for up to three days.

**Gluten-Free:** Use certified gluten-free oats.

**More Flavor:** Add maple syrup or cinnamon.

**Hot or Cold:** These oats can be enjoyed hot or cold. Reheat cold oats in the microwave or on the stove top.

**No Blood Oranges:** Use regular navel oranges instead.