



Holly's straight up carrot overnight oats



Holly helps create our goods, ensuring they get to you tasting spot on.
Have a go at her twist on overnight oats,
they might save you 10 minutes in the morning!

Alrighty, you'll need:

- 2 dollops* of Straight Up yoghurt
- 165g rolled oats
- ½ medium carrot, finely grated
- 1 tsp. cinnamon
- ¼ tsp. allspice
- 1 tbsp. chia seeds
- 3 tbsp. raisins
- 1 tsp. vanilla extract

- 1 tbsp. honey
- 240ml almond milk

Toppings (optional)

- 1 dollop* of Straight Up yoghurt
 - Handful fresh blueberries
 - 6 pecans, broken into pieces
- *dollop = 1 heaped tablespoon

Now you just need to:

1. Mix the oats, grated carrot, cinnamon, allspice, chia seeds and raisins together in a mixing bowl.
2. Add the Straight Up yoghurt, vanilla extract, honey and almond milk and mix thoroughly.
3. Spoon the mix equally into 2 bowls and leave in the fridge overnight or for 2 hours minimum.
4. Serve up cold with a dollop of Straight Up yoghurt, a handful of fresh blueberries and pecans.

Holly's top tip – re-use your empty The Collective yoghurt tubs to store your overnight oats ready to grab on-the-go the next day!



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