

PROTEIN-PACKED PUMPKIN SPICE OVERNIGHT OATS

High Protein / Gluten-Free / Clean Eating

Recipe featured on MariGoldFoods.com

INGREDIENTS:

- 1/2 cup old-fashioned gluten-free oats
- 1 scoop MariGold Pumpkin Spice Whey Isolate Protein Powder
- 1 cup unsweetened almond milk (or your preferred milk)
- 1 tablespoon chia seeds
- 2 tablespoons pumpkin puree
- 1-2 tablespoons sweetener of your choice (such as maple syrup or a sugar substitute)
- Optional toppings: Chopped nuts (try our Keto Pecans!), granola, a drizzle of honey or syrup, a sprinkle of pumpkin spice



Featuring MariGold Pumpkin Spice Whey Isolate Protein Powder (MariGoldFoods.com)

DIRECTIONS

- In a bowl or jar, mix the old-fashioned oats, Pumpkin Spice Whey Isolate Protein Powder, and chia seeds.
- 2. Pour in the unsweetened almond milk, and add the pumpkin puree. Stir well to combine all the ingredients.
- 3. Add your preferred sweetener to the mixture. Adjust the sweetness according to your taste preferences.
- 4. Ensure all ingredients are well combined. You can adjust the liquid content based on your desired consistency.
- Cover the bowl or jar and place it in the refrigerator. Let it sit
 overnight or for at least 4-6 hours. This allows the oats and chia seeds to absorb the liquid and create a creamy
 texture.
- 6. The next morning, give the mixture a good stir. If it's too thick, you can add a bit more almond milk. Top with optional toppings like chopped nuts, a drizzle of honey or syrup, and a sprinkle of pumpkin spice.

