



INGREDIENTS

6 SERVINGS | 12 SERVINGS



½ Cup | 1 Cup
Crème Fraîche
Contains: Milk



3 Cups | 6 Cups
Rolled Oats



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



1 TBSP | 2 TBSP
Brown Sugar



2 oz | 4 oz
Dried Apricots



2 tsp | 4 tsp
Cinnamon



1 | 2
Apple



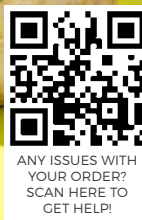
¼ Cup | ½ Cup
Shredded
Coconut
Contains: Tree Nuts



1 | 2
Peach Jam

MAKE-AHEAD OVERNIGHT OATS & TOPPING BAR

with Apple Compote, Coconut Crunch, Peach Cream & Apricots



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TOTAL TIME: 30 MIN | CALORIES: 430



BUST OUT

- Large bowl
- Whisk
- Plastic wrap
- Peeler
- White sugar (7 TBSP | 14 TBSP)
- Butter (2 TBSP | 3 TBSP)
- Small pot
- 3 Small bowls
- Kosher salt

Contains: Milk

FLAVOR SAVOR

Refrigerate overnight oats in an airtight container. To serve warm, transfer to a microwave-safe bowl, add a few teaspoons of water or milk, cover, and heat until warmed through, 1 minute. Stir and heat for 1 minute more if necessary.

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MAKE-AHEAD OVERNIGHT OATS & TOPPINGS BAR

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INSTRUCTIONS

- In a large bowl, whisk together **three packets of crème fraîche, half the cinnamon, ¼ cup white sugar, and a pinch of salt (six packets of crème fraîche and ½ cup white sugar for 12 servings)**. (TIP: Add more sugar for sweeter oatmeal.) Whisk in **3 cups water (6 cups for 12)** until no lumps remain. Stir in **oats** and cover with plastic wrap. Refrigerate overnight until oats are tender. TIP: Divide oats between 6 jars (12 jars for 12) for an easy grab-and-go breakfast!
- **Wash and dry produce.** Peel, core, and dice **apple** into ½-inch pieces.
- Melt **1 TBSP butter (2 TBSP for 12 servings)** in a small pot over medium-high heat. Add **almonds, coconut, 2 TBSP white sugar (4 TBSP for 12)**, and a **pinch of salt**; toast until golden, 2-3 minutes. Turn off heat; transfer to a small bowl. Wipe out pot.
- Melt **1 TBSP butter** in same pot over medium heat. Add **apple** and **remaining cinnamon**; cook, stirring, until fragrant, 1 minute.
- Add **brown sugar, ½ cup water, 1 TBSP white sugar, and a pinch of salt (¾ cup water and 2 TBSP white sugar for 12 servings)**; stir to combine. Cook, covered, until apple is tender, 5-7 minutes.
- Uncover pot and increase heat to medium-high. Cook, stirring occasionally, until liquid is thickened and syrupy, 3-5 minutes more. Transfer to a second small bowl.
- While apple cooks, in a third small bowl, mix **peach jam** and **remaining crème fraîche** until smooth.
- Tightly cover **apple compote** and **peach cream** with plastic wrap and refrigerate until ready to serve. Store **coconut almond crunch** in an airtight container.
- When ready to eat, divide **overnight oats** between bowls. Top with **apricots, apple compote, coconut crunch, and peach cream** as desired. TIP: Microwave compote for 30 seconds if you like!