

Your Guide to Nesquik Chocolate Overnight Oats



Ever thought about starting your day with a bowl of delicious chocolate overnight oats? Well, we have just the recipe for you! Our recipe for chocolate overnight oats with Nesquik chocolate milkshake powder is not only tasty but also convenient, making it a brilliant way to kick off your day. But first, let's delve into what makes overnight oats such a fantastic breakfast option.

Overnight oats are a simple and convenient way to enjoy a delicious breakfast. The process involves soaking rolled oats in liquid overnight, which allows them to soften and develop a creamy texture. This recipe combines oats with the delightful taste of Nesquik chocolate milkshake powder, resulting in a delicious breakfast dish - Nesquik Chocolate Overnight Oats. Plus, we've got some great variations and serving suggestions coming up to help you personalize your chocolate overnight oats to your taste.

Getting to Know Overnight Oats

Overnight oats have become a favorite for a quick and easy breakfast. Oats are a source of fibre, making them an ideal breakfast choice for those with a busy schedule.

Adding Nesquik chocolate milkshake powder to your overnight oats not only gives them a delightful chocolate twist, but also provides vitamin C and D. So when you make our recipe for chocolate overnight oats with Nesquik chocolate milkshake powder, you're in for a real treat - a breakfast that's as delicious as it is easy to prepare!

Recipe for Nesquik Chocolate Overnight

Oats

Serves: 2

Ready to try our recipe for chocolate overnight oats with Nesquik chocolate milkshake powder? Here's what you'll need:

- 100ml water
- 30ml semi-skimmed milk
- 120g plain fat-free Greek yogurt
- 4 tsp Nesquik Chocolate Milkshake Powder
- 60g oats
- 1/2 banana, sliced
- 1 tbsp chocolate chips

You will also need:

- 2 x small jars or cups

Method:

1. Combine the water and milk in a small jug. Add the Nesquik powder to a bowl and gradually mix in the water and milk until completely smooth.
2. Add the oats and yoghurt and give everything a good stir to combine. Divide the mix between two small jars, cover and place in the fridge to chill overnight.
3. When ready to serve, top with the sliced banana, chocolate chips, and any other fruit you like.
4. Can be eaten cold or microwaved for 20-30 seconds if preferred.

Here are some tips to help you achieve the best consistency for your cocoa overnight oats:

- If you prefer a thicker texture, use less liquid.
- If you like your oats more liquid, add a bit more milk.
- For an extra chocolatey taste, sprinkle some cocoa powder on top before you put your oats in the fridge.

Ways to Spice Up Your Chocolate Overnight Oats

Our recipe for chocolate overnight oats with Nesquik chocolate milkshake powder makes for a delightful breakfast, but why not shake things up a bit with some different toppings and variations? Here are some ideas:

- **Fresh Fruit:** Add some freshly sliced strawberries, bananas, or raspberries to your overnight oats for a burst of natural sweetness.
- **Nuts:** A sprinkle of chopped almonds, walnuts, or pecans can give your cocoa overnight oats an added crunch and a hint of nuttiness.
- **Coconut:** For a tropical twist, try adding a sprinkle of shredded coconut to your chocolate overnight oats.

Whether you need a quick breakfast on a busy weekday or a leisurely brunch on a Sunday, these oats are a great choice. They're also perfect for meal prep - make them the night before and enjoy a delicious breakfast ready to go in the morning.

Each portion typically contains:

Energy	Fat	Saturates	Sugars	Salt
1095 kJ 260 kcal	5.6 g	2.3 g	19.7 g	0.19 g
13%	8%	12%	22%	3%

of an adults Reference Intake (RI)*

Energy per 100g: 555 kJ / 132 kcal