

# Breakfast made easy

KIALLA PURE ORGANICS



**Banana & Honey Oats with Banoffee Topping** VG  
Recipe / Kialla Pure Organics

Serves: 1

½ cup Kialla Pure Organic Honey Banana  
Overnight Oats  
½ cup milk of choice  
1 tsp maple syrup  
1 tbsp almond butter  
1 drop vanilla extract  
¼ tsp MCT oil  
1 Medjool date, chopped  
½ banana, sliced

1. Combine the Overnight Oats and milk. Cover and leave to soak in the fridge overnight.
2. In the morning, make the banoffee sauce by combining the maple syrup, almond butter, vanilla and MCT oil in a small bowl. Heat it slightly until all ingredients combine easily.
3. Remove the oats from fridge, stir, then drizzle sauce over oats and top with date pieces and banana slices.



Kialla Pure Organics Overnight Oats are made with Kialla's award-winning organic oats and added superfoods for the perfect healthy breakfast. Soaking overnight provides a creamy texture and taste, and also ensures essential vitamins and nutrients are easily absorbed by the body. Available at select Woolworths and your local organic shop.

For more information visit [kiallafoods.com.au](http://kiallafoods.com.au)



**Blueberry Oats with Berry Delight Topping** VG  
Recipe / Kialla Pure Organics

Serves: 1

½ cup Kialla Pure Organic Blueberry  
Overnight Oats  
½ cup milk of choice  
½ cup raspberries  
3 strawberries, halved or sliced  
1tsp goji berries  
1tsp chia seeds

1. Combine the Overnight Oats and milk. Cover and soak in the fridge overnight.
2. In the morning, make the raspberry "sauce". Heat half the raspberries in a bowl in the microwave or in a small saucepan on the stovetop until well softened.
3. Remove the oats from the fridge, stir, then drizzle over the raspberry sauce and top with remaining raspberries, strawberries, goji berries and chia seeds.



**Cacao Oats with Cacao & Peanut Butter Topping** VG  
Recipe / Kialla Pure Organics

Serves: 1

½ cup Kialla Pure Organic Cacao  
Overnight Oats  
½ cup milk of choice  
1tbsp dark chocolate chips  
1tsp cacao nibs  
1tbsp peanut butter  
1tsp maple syrup

1. Combine the Overnight Oats and milk. Cover and soak in the fridge overnight.
2. In the morning, remove the oats from the fridge, stir and add in the chocolate chips, cacao nibs and peanut butter.
3. Drizzle the maple syrup on top to serve.