

Chia Parfait

Yield: 2 Servings

Ingredients:

- 4 tablespoons of chia seeds (use more for thicker consistency)

- 1 cup nonfat milk (plain dairy, coconut, almond, oat, or cashew)

- 1/2 tablespoon maple syrup, honey, agave, or monk fruit sweetener

- 1/2 tablespoon vanilla extract optional

Directions:

- Combine chia seeds, milk, sweetener, and optional vanilla. Mix well. Let the mixture sit for 5 minutes.
- 2) Add another tablespoon of chia seeds, mix again, and refrigerate for at least 30 minutes or overnight.
- 3) Wash berries before serving. When ready to serve, top with berries and nuts.



Nutrition Facts

Amount per		
1 serving (5.6 oz)		159 g
Calories 205	From Fat	76
	% Daily V	alue*
Total Fat 9g	- 1993 	14%
Saturated Fat 1.	.1g	6%
Trans Fat 0.1g	100.00	
Cholesterol 2mg	(1%
Sodium 70mg		3%
Total Carbohydra	tes 22g	7%
Dietary Fiber 10	g	39%
Sugars 10g	-0.8. 	14 1
Protein 9g		18%
Vitamin A 6% •	Vitamin C	3%
Calcium 34% ·	Iron	13%
* Percent Daily Values calorie diet. Your Daily higher or lower deper calorie needs.	/Values may b	e

This material was provided by CalFresh Healthy Living: https://eatfresh.org/ recipe/snacks/chia-valley-californiaparfait/

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