

Zucchini Bread Recipes

Strawberry Cheesecake Overnight Oats

10 min Prep time	**10 min** Total time	**2** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Base

- [ ] 1 cup rolled oats
- [ ] 1 cup plain Greek yogurt
- [ ] 2 tbsp honey or maple syrup
- [ ] 2 tbsp softened cream cheese
- [ ] 1 tsp fresh lemon juice
- [ ] ¼ tsp vanilla extract

Fruit Layer

- [ ] ½ cup fresh strawberries, hulled and sliced
- [ ] 1 tsp chia seeds (optional for extra texture)

Instructions

1. In a medium bowl, whisk together Greek yogurt, softened cream cheese, lemon juice, vanilla, and honey until smooth and slightly fluffy.
2. Stir in the rolled oats, making sure each oat is coated with the creamy mixture.
3. Layer the sliced strawberries on top of the oat mixture; sprinkle chia seeds if using.
4. Seal the jar or container, refrigerate overnight, and let the flavors meld. In the morning, give it a gentle stir and enjoy.

Nutrition per serving

350 kcal	18 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a little extra sweetness, drizzle a touch more honey right before serving.
- brown sugar overnight oats brown oats work well as a variation.
- You can prepare multiple jars at once; just keep the fruit on top to stay fresh.