## **Chia Breakfast Parfait**

Source: The Vegan Starter Kit by Neal Barnard, MD; recipe by Christine Waltermyer

Find this recipe and more in The Vegan Starter Kit by Neal Barnard, MD.

# **About the Recipe**

246 Calories · 6 g Protein · 13 g Fiber Breakfast

## **Ingredients**

#### Makes 3 Servings

- 2 cups unsweetened vanilla almond milk
- 1/2 cup chia seeds
- 3 tbsp. maple syrup
- 1/2 tsp. vanilla extract
- 2 cups mixed berries
- to taste fresh mint sprigs

### **Directions**

- 1. In a medium bowl, combine the almond milk, chia seeds, maple syrup, and vanilla extract. Whisk to combine. Cover the bowl with plastic wrap and refrigerate for 6 hours or overnight.
- 2. The next day, spoon the chia pudding and mixed berries in alternating layers into three small mason jars. Finish with a layer of berries and top with fresh mint.

### **Nutrition Facts**

### Per serving (1/3 of recipe)

Calories: 246 Protein: 6 g

Carbohydrate: 36 g

**Sugar:** 18 g **Total Fat:** 10 g

**Calories from Fat:** 35%

**Fiber:** 13 g

Sodium: 121 mg