

## Banana Coconut Overnight Oats

Very slightly adapted from September 2012 issue of Cook's Illustrated Magazine.

Serves 4

3 cups water

1 cup steel-cut oats

1 teaspoon kosher salt

1 cup coconut milk (regular, not light)

½ cup sweetened shredded coconut, toasted

½ teaspoon vanilla bean paste or extract

2 bananas, sliced into ½ inch circles

¼ cup banana chips, coarsely chopped

1. Bring water to boil in large saucepan over high heat. Remove pan from heat; stir in oats and salt. Cover pan and let stand overnight.
2. Stir coconut milk into oats and bring to boil over medium-high heat. Reduce heat to medium and cook, stirring occasionally, until oats are softened but still retain some chew and mixture thickens and resembles warm pudding, 4 to 6 minutes. Remove pan from heat and let stand for 5 minutes. Stir in shredded coconut, bananas, and vanilla. Top with banana chips. Serve.