

Strawberry Overnight Oats

Cheesecake



Creamy, sweet, and packed with strawberry flavor, these Strawberry Cheesecake Overnight Oats are a quick no-cook breakfast made with oats, oat milk, yogurt, and cheesecake pudding—sealed fresh in mason jars with your NESCO Mason Jar Vacuum Sealer.

Your Key Ingredient:

[NESCO Mason Jar Vacuum Sealer](#)

Ingredients:

- 1 cup old-fashioned oats
- 1 cup oat milk

- 2 tbsp vanilla yogurt
- 2 tbsp cheesecake pudding mix (dry)
- $\frac{1}{4}$ tsp vanilla extract
- Pinch of cinnamon
- Pinch of nutmeg
- 3–4 strawberries, chopped

Instructions:

1. In a mason jar, layer the ingredients in this order:

- Oats
- Cheesecake pudding mix
- Yogurt
- Oat milk
- Vanilla extract
- Cinnamon and nutmeg
- Strawberries on top

2. Do not stir.

3. Seal tightly using your [NESCO Mason Jar Vacuum sealer](#) for maximum freshness.

4. Place jars in fridge overnight and enjoy in the morning!

□ **Tip:** Top with extra strawberries, a dollop of yogurt, or crushed graham cracker crumbs for the full cheesecake vibe.