# **Chocolate Cherry Chia Pudding**

5 ingredients · 30 minutes · 2 servings



## **Directions**

- In a large bowl, combine the chia seeds with the coconut milk and the protein powder.
  Whisk well, making sure all the seeds are incorporated. Refrigerate for at least 20
  minutes or overnight to thicken.
- 2. Top the chia pudding with the cherries and the coconut. Serve and enjoy!

#### **Notes**

## Leftovers

Refrigerate in an airtight container for up to five days.

# No Protein Powder

Use raw cacao powder instead of protein powder, using half the amount.

### Likes it Sweet

Add a drizzle of maple syrup or honey.

## **Additional Toppings**

Add granola or cacao nibs on top for crunch.

#### **Protein Powder**

This recipe was developed and tested using a plant-based protein powder.

# Ingredients

1/4 cup Chia Seeds

**1 cup** Plain Coconut Milk (unsweetened, from the carton)

1/4 cup Chocolate Protein Powder

3/4 cup Cherries (pitted)

1 tbsp Unsweetened Shredded Coconut

Nutrition		Amount per serving	
Calories	252	Cholesterol	2mg
Fat	12g	Sodium	38mg
Carbs	23g	Vitamin A	283IU
Fiber	8g	Vitamin C	4mg
Sugar	10g	Calcium	423mg
Protein	14g	Iron	3mg