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INGREDIENTS

- ½ Cup of Whole Chia Seeds
- 1 Cup of Fage Greek Yogurt
- 1.5 Cups of Milk (Dairy or Non Dairy)
- 2 tsp of Vanilla Extract
- 1 tbsp of Maple Syrup
- 2 Cups of Mango

Optional Add-Ins:

- 3 Tbsp Hemp Seeds for added protein & fiber!
- Sprinkle of coconut flakes
- Coconut Cashew Granola

*Use a vanilla protein shake to add in an additional 20-30 grams of protein!

INSTRUCTIONS

- Mix together the chia seeds, yogurt, choice of milk, vanilla extract, and maple syrup until well combined and there are no lumps.
- 2. To prepare the mango, add 1.5 cups to a blender and combine with a tbsp of milk and purée, chop up the rest of the mango into chunks
- 3. Layer the chia pudding and purée as you wish and top with mango, hemp seeds, granola, or coconut flakes!

ENJOY!