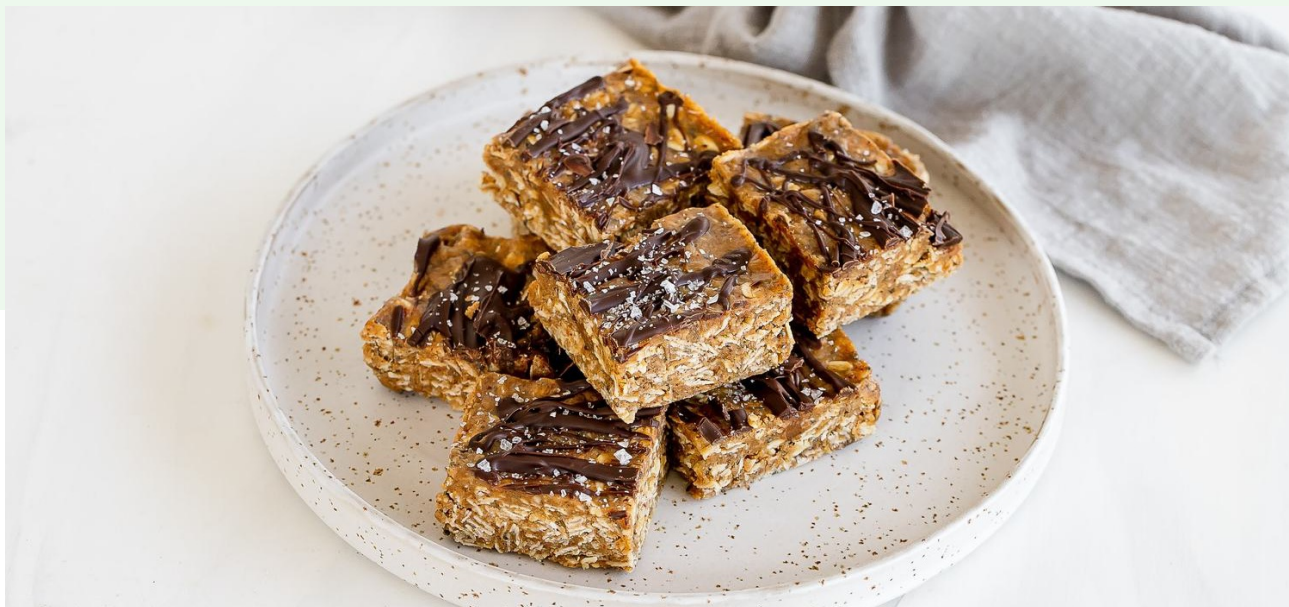


No Bake Chocolate Almond Protein Bars

8 SERVINGS 1 HOUR 15 MINUTES



INGREDIENTS

1/2 cup Almond Butter (smooth and drippy)
3 tbsps Coconut Oil
1/3 cup Maple Syrup
1 tsp Vanilla Extract
1/2 cup Vanilla Protein Powder
1 cup Oats
1 tbsp Chia Seeds
1/3 cup Unsweetened Shredded Coconut
1/4 tsp Sea Salt
3 tbsps Dark Chocolate Chips

DIRECTIONS

- 01 Line the pan with parchment paper.
- 02 Add the almond butter, coconut oil, and maple syrup to a small saucepan. Heat over low, stirring with a spatula until smooth and well combined. Remove from heat and stir in the vanilla. Transfer to a large bowl.
- 03 To the same bowl, add the protein powder, oats, chia seeds, shredded coconut, and salt. Stir well to combine. Transfer the mixture to the prepared pan.
- 04 In a small bowl, add the chocolate chips and microwave on high for 30 to 45-second intervals until melted. Stir with a spoon to fully combine.
- 05 Drizzle the melted chocolate over the top of the bars and place them in the fridge to set for one hour. Remove the bars from the pan and slice. Enjoy!

