INGREDIENTS

• 1½ cups old fashioned oats
• 3 TBSP ground flaxseed
• 1 TBSP chia seeds
• Pinch of sea salt
• ¼ cup vanilla pea protein powder
• ¼ cup agave nectar
• ¼ cup natural peanut butter
• 1 teaspoon vanilla extract
• ½ cup vegan dark chocolate mini chocolate chips
• 1–2 TBSP water, if needed

DIRECTIONS

1. In a food processor combine oats, flaxseed, chia seeds & salt.
2. Pulse 10–15 times until most of the oats are broken into very small pieces while some remain intact.
3. In a medium bowl, combine oat mixture, protein powder, peanut butter, agave, and vanilla. Stir with wooden spoon until well combined. If dough does not stick together, add water 1 teaspoon at a time and stir until dough sticks together easily.
4. Stir in chocolate chips.
   Divide the dough into 12 portions using a small cookie scoop and roll into balls using your hands.
5. Store balls in a covered container in the fridge for up to 2 weeks or in the freezer for up to 2 months.