

No-Bake Oreo Cheesecake

Recipe makes 8 Slices

Ingredients

1 Oreo Pie Crust (9-inch)
8 oz Greek Cream Cheese*
3/4C Light Greek Vanilla Yogurt
2 scoops Legion Vanilla Protein
4 Oreo Thins, crushed

*Regular or low fat cream cheese is an acceptable substitute if you cannot find the Greek cream cheese



Nutrition Profile

- per slice -

Calories - 214

Fat - 9g

Carbohydrates - 21g

Protein - 12g

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Instructions

1. Start by adding your Oreo Thins to a small bag and crushing them up. Any method of crushing these is acceptable, just be sure not to crush them too much. You want crumbs, not powder.
2. Add 8 oz of Greek cream cheese to a large mixing bowl. Using a hand mixer or whisk, beat the cream cheese until it becomes soft.
3. Add 3/4 cup of light Greek vanilla yogurt and two scoops of vanilla protein powder. Mix everything together well.
4. Add your crushed Oreo Thins into the mixture and fold them in lightly.
5. Pour the mixture into your 9-inch Oreo pie crust. Spread out evenly.
6. Refrigerate overnight to allow the cream cheese to set. The next day, cut into 8 slices.
7. Enjoy!

Notes

- This will stay fresh in the refrigerator for about 5-7 days. But this can also be frozen for the future!