



## Chocolate-Drizzled Creamy Fruit Salad



1/2 of recipe (about 1 1/2 cups): 195 calories, 3g total fat (2g sat. fat), 28mg sodium, 36.5g carbs, 4g fiber, 29.5g sugars, 7.5g protein

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**Prep:** 10 minutes    **Cook:** 5 minutes or less

**Chill:** 20 minutes



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### Ingredients

3/4 cup sliced strawberries  
1/2 cup chopped apple  
1/2 cup blueberries  
1/2 cup seedless grapes, halved  
One 5.3-oz. container fat-free vanilla Greek yogurt  
1 1/2 tbsp. mini semi-sweet chocolate chips

### Directions

Place strawberries, apple, blueberries, and halved grapes in a wide bowl. Add yogurt, and gently stir to coat.

Place chocolate chips in a small microwave-safe bowl. Microwave for 1 minute, or until melted.

Drizzle melted chocolate over the yogurt-coated fruit.

Refrigerate until chocolate has hardened, 15–20 minutes.

MAKES 2 SERVINGS

**HG Tip:** Make a DIY piping bag! Just transfer the melted chocolate to a plastic bag, and snip off a corner with scissors to create a hole for piping.

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