



Creamy Chocolate Stuffed Strawberries



1/2 of recipe (5 stuffed strawberries): 115 calories, 4g total fat (3g sat. fat), 8mg sodium, 18.5g carbs, 2.5g fiber, 14.5g sugars, 3g protein

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Prep: 10 minutes



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Ingredients

10 large strawberries
2 tbsp. [mini semi-sweet chocolate chips](#)
3 tbsp. fat-free vanilla Greek yogurt

Directions

Slice stem ends off strawberries, about 1/2 inch from the top, revealing an opening in each berry. Use a narrow spoon to remove about half of the flesh inside each berry, allowing room for filling.

Place chocolate chips in a small microwave-safe bowl. Microwave for 1 minute, or until melted, stirring halfway through. Add yogurt, and mix until mostly smooth and uniform.

Spoon chocolate mixture into a plastic bag; snip off the bottom corner to create a small hole, and squeeze mixture into the strawberries.

MAKES 2 SERVINGS

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