



## Turtle Banana Bark



1/6 of recipe: 175 calories, 8g total fat (4g sat. fat), 16mg sodium, 27g carbs, 2.5g fiber, 18.5g sugars, 1.5g protein

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

**Freeze:** 3 hours



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### Ingredients

2 large bananas, sliced into coins  
1/2 cup semi-sweet chocolate chips  
2 tbsp. light caramel dip  
3/4 oz. (about 3 tbsp.) chopped pecans  
Optional topping: sea salt

### Directions

Line a baking sheet with parchment paper.

Arrange banana coins in an even layer. (If your sheet is large, arrange banana coins toward the center, so they're touching.)

Place chocolate chips in a medium microwave-safe bowl. Microwave for 45 seconds, or until melted, stirring halfway through.

Cover banana coins with melted chocolate.

In a small microwave-safe bowl, microwave caramel dip for 15 seconds, or until melted. Drizzle caramel over the chocolate-topped bananas. Top with pecans.

Freeze for at least 3 hours, or until firm. Break or cut into pieces.

### MAKES 6 SERVINGS

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