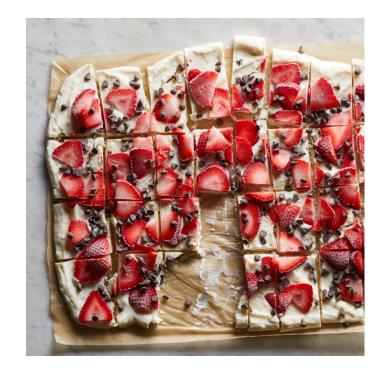
Strawberry-Chocolate Greek Yogurt Bark

Yield: 32 servings

(serving size: One 1 3/4" X 2 1/2" piece)

Ingredients

- 3 cups whole-milk plain Greek yogurt
- ¼ cup pure maple syrup or honey
- 1 tsp. vanilla extract
- 1 ½ cups sliced strawberries
- ¼ cup mini chocolate chips



Preparation

- 1. Place tomatoes cored-side down on a cutting board. Make 8 cuts down each tomato, slicing Line a rimmed baking sheet with parchment paper.
- 2. Stir yogurt, maple syrup (or honey) and vanilla in a medium bowl. Spread on the prepared baking sheet into a 10-by-15-inch rectangle. Scatter the strawberries on top and sprinkle with chocolate chips.
- 3. Freeze until very firm, at least 3 hours. To serve, cut or break into 32 pieces.
- > To make ahead: Freeze airtight between sheets of parchment for up to 1 month; let stand at room temperature for 15 minutes before serving.

Nutritional Information: Amount per serving (using almonds)

• Calories: 34

• Calories from fat: 3%

• Fat: 1g

Saturated fat: 1g

Cholesterol: 3mg

• Protein: 2g

• Carbohydrate: 4g

• Fiber: 0g

Sodium 8mg

• Sugar: 3g