

Fudgy Fruit

Adapted from EatFresh.org



- 2 tablespoons Chocolate Chips semi-sweet
- 2 Bananas peeled and cut into quarters
- 8 Strawberries
- 1/4 cup Peanuts unsalted and chopped



Directions



Yield: 4 servings Serving size: 4 pieces

- Place chocolate chips in a small microwave safe bowl. Heat on high for 10 seconds and stir. Repeat until chocolate is melted, about 30 seconds.
- 2. Place fruit on a small tray covered with a piece of waxed paper. Use a spoon to drizzle the melted chocolate on top of the fruit.
- 3. Sprinkle the fruit with chopped nuts or coconut. Cover and place in fridge for a few minutes until chocolate is set. Serve Chilled.

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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Fast Facts





Featured Food Groups





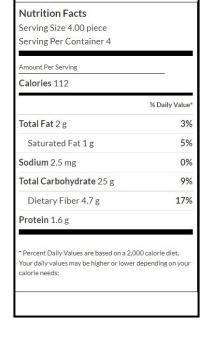


Cooking Tips 2



- Another type of nuts or crushed low-fat granola can be substituted for the peanuts.
- Blueberries, apples, or other firm fruit work well also. Be creative!

Second Harvest is an equal opportunity provider.





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Nutrition Facts Serving Size 4.00 piece Serving Per Container 4 Amount Per Serving Calories 112 % Daily Value* Total Fat 2 g Saturated Fat 1 g 5% Sodium 2.5 mg 0% Total Carbohydrate 25 g 9% Dietary Fiber 4.7 g 17% Protein 1.6 g

Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your