

Foodnity Recipes

Chocolate Strawberry Greek Yogurt Clusters

10 min Prep time	**5 min** Cook time	**15 min** Total time
4 Servings	**Easy** Difficulty	**Greek-American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup plain Greek yogurt
- [ ] 1/2 cup dark chocolate chips
- [ ] 1/2 cup fresh strawberries, finely diced
- [ ] 2 tbsp honey
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest

Optional Toppings

- [ ] Pinch of sea salt
- [ ] Cocoa powder for dusting

Instructions

1. Line a baking sheet with parchment. Set aside.
2. In a microwave-safe bowl, melt chocolate chips on low heat, stirring every 20 seconds until smooth.
3. Stir honey, vanilla, and lemon zest into the melted chocolate; the mixture will become glossy.
4. Fold diced strawberries into the Greek yogurt, then dollop spoonfuls onto the prepared sheet.
5. Drizzle the chocolate mixture over each yogurt dollop, creating a swirl.
6. Sprinkle with a pinch of sea salt or cocoa powder if desired, then chill for 15-20 minutes until set.

Nutrition per serving

180 kcal	7 g	22 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the chocolate begins to seize, add a splash of milk to smooth it out.
- For extra crunch, sprinkle toasted almond slivers before chilling.
- Feel free to substitute raspberries for strawberries for a tart twist.